

PONZI VINEYARDS

Founded in 1970, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. Today, the winery continues to set the standard in Oregon Pinot noir and Chardonnay, elevating the region's reputation as a premier wine country destination.



Avellana Chardonnay 2016

Willamette Valley, Oregon USA

ESTATE

In the late 1960s Dick and Nancy Ponzi uprooted their family to pursue a dream of producing world class Pinot Noir. After research trips to Burgundy and an extensive search, they purchased 20 acres on a small farm just southwest of Portland, Oregon. They believed the climate, soils and vineyard site meet every need of noble cool-climate grape varieties. The first 4 barrels of wine produced in 1974. At the time, there are 5 bonded wineries in Oregon with 35 acres in production. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. For the last 25 years President Maria Ponzi and Winemaker Luisa Ponzi have brought the estate to even greater heights, setting the standard for Oregon and remaining at the forefront of the nation's top wine producers.

WINE

Avellana is a "younger" vineyard planted in 2006. Winemaker Luisa Ponzi's goal is to allow the wines to express these characteristics each vintage through single vineyard expressions. Avellana yields a richer, weightier style of Chardonnay as compared to the Aurora single vineyard wine.

VINEYARD

The Chardonnay grapes for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Avellana Vineyard located in the Chehalem Mountains AVA. The vines were planted in 2006.

WINEMAKING

Variety: 100% Chardonnay

Fermentation: Whole cluster pressed, allowing the juice to settle for 12 hours before fermentation in 100% neutral French oak barrels. Cool temperature wild yeast fermentations continued into the spring of 2017. Malolactic fermentation is 100% completed with wild bacteria.

Aging: 20 months in barrel, 6 months in bottle.

Alcohol: 13.3%

VINTAGE

A truly stellar vintage for Oregon, similar to the lush 2006 vintage that produced beautiful wines, but in achingly short supply. An early vintage, with bud break a full 3 weeks earlier than expected. Flowering was condensed by a heat spell and an early, warm summer until August when it heated up. Harvest was in full swing by early September. Fruit quality was immaculate; berry size was small resulting in lower yields and gorgeously intense fruit.

vinous

94

"Light, shimmering gold. A suave, deeply perfumed bouquet displays tangerine, iodine, fresh fig, jasmine and buttered toast qualities, with subtle vanilla and toasty lees notes in the background. Impressively concentrated but lively as well, offering powerful citrus and orchard fruit, anise and floral flavors that take on a smoky nuance with air. Shows real power and mineral drive on the finish, which hangs on with superb tenacity and lingering florality."