



Avellana Chardonnay 2016

Willamette Valley

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 sisters Maria and 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

Soils: 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.
Grape Variety: 100% Chardonnay

WINEMAKING

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 and 6 months in bottle.

Alcohol: 13.3%

VINTAGE

Climate: A truly stellar vintage for Oregon, similar to the lush 2006 vintage that produced beautiful wines, but in aching 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.



TASTING NOTE

"Pretty pear and floral notes laced with white pepper, nectarine, lemon chiffon, straw and honeycomb define the nose. The palate continues with meringue, salted caramel and wet granite minerality complementing the full and silky mouth laced with bright citrus acidity to finish." – Winemaker Luisa Ponzi