

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.



Chardonnay Reserve 2018

Willamette Valley, Oregon

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 and Chardonnay. Today winemaker Luisa Ponzi continues her work of the last 30 years with the family of Champagne Bollinger, which acquired Ponzi Vineyards in 2021. The estate's drive to create distinctly pure Pinot Noir, in a distinctly Oregon manner, has never been stronger.

WINE

The Ponzi family has dedicated over 30 years to innovation in farming and winemaking to develop Oregon Chardonnay's place in the world. Luisa Ponzi's formative experiences working in Burgundy in the early 1990s guide her vision of producing complex and ageworthy Chardonnay. Now labeled with the Laurelwood District AVA designation, Oregon's first soil-based AVA, the 2017 Chardonnay Reserve features a new label design with a textured effect that resembles the layers of the Laurelwood soils.

VINEYARD

The 2018 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora and Ponzi Historic Estate Vineyards blended with Paloma, Alloro and Three Cedars Vineyards planted on Laurelwood soil in the Chehalem Mountains AVA.

WINEMAKING

Harvest: Sep-Oct 2018

Variety: 100% Chardonnay

Fermentation: whole-cluster pressed and fermented in French oak barrels (10% new) with partial wild yeast. Malolactic fermentation was spontaneous and 100%.

Aging: 20 months in barrel, 12 in very neutral oak, 3 months in bottle

Alcohol: 13.4%

VINTAGE

The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen. The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready. The white wines are aromatic and fresh with great fruit intensity.

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JAMES SUCKLING.COM

Love the aromas of fossilized shells and sliced cooked apples. Quince and aniseed, too. Perfumed. Full-bodied, yet creamy and compact with a beautiful, long finish of honey, straw and lime. Sustainable
- J.S., 4/2022

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Wine Spectator