

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 2017

Laurelwood District, Chehalem Mountains, 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, Chardonnay and Pinot Gris. 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 2017 Chardonnay Reserve is a true expression of America's newest AVA, featuring Ponzi's original 1970s historic estate chardonnay and LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma, Alloro, and Three Cedars Vineyards all planted on Laurelwood soil in the Laurelwood AVA.

WINEMAKING

Harvest: Sep-Oct 2017

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 2017 vintage was a welcome throwback to more classic vintages after five consecutive warm years. The winter was unusually cold, which extended into a cool spring. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. 2017 will be one to enjoy immediately and for the long term.

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WINE ENTHUSIAST

Editors' Choice

"Recently sold to Champagne Bollinger, Ponzi is using the most recent releases to showcase the newly approved Laurelwood District AVA. Although the single-vineyard 2018 estate Chardonnays have already been released, this latebreaking 2017 reserve is all-estate fruit and shows the same careful winemaking as all the earlier releases. Toasty flavors of nutmeg, Key lime, crisp pear and a lovely saline note combine gracefully, offering top-tier quality at a moderate cost." - P.G., 7/2021

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James Suckling