

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.



Laurelwood Chardonnay 2019

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

Situated along the Northern ridge of the Chehalem Mountains, the Laurelwood District boasts ancient soils of fractured basalt layered over with a fine, windblown sediment called loess. A decade-long effort by the Ponzis, alongside their neighbors has resulted in the recognition of Oregon's first soil-based AVA, the Laurelwood District.

VINEYARD

The 2019 Laurelwood Chardonnay is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma Vineyard all on Laurelwood soil in the Laurelwood District AVA of the Chehalem Mountains.

WINEMAKING

Harvest: Sep-Oct 2019

Variety: 100% Chardonnay

Fermentation: The fruit was whole cluster pressed and the juice moved to French oak barrels (14% new) and fermented in barrel using native yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for 6 months.

Aging: 12 months total on the lees, 20 months total in neutral oak.

Alcohol: 13.2%

VINTAGE

The Throwback Vintage, is a reminder of more classic Oregon vintages and the reason the winery was established over 50 years ago. A mild summer, with just a hint of humidity, brought us into the fall with dry weather into September. Picking began with the sparkling and Rose fruit, and then the dance began between clear sunny skies and rainy days. The Chardonnay and Pinot Noir fruit slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable and the harvest was completed in late October. The resulting wines are elegant, low alcohol and fully express what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvest and put into practice lessons learned. Experience definitely mattered in this vintage.

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"A crunchy and bright chardonnay with sliced lemon and honeysuckle, crushed stone and jasmine. Some lime and green mango too. Lovely acidity and hints of tannins give tension and energy to the wine at the finish." - J.S., 9/22