

PONZI, OREGON, USA

MENTZENDORFF
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1858

LAURELWOOD CHARDONNAY 2021



DETAILS OF PRODUCTION

This vintage brought relief and smiles to grape growers and winemakers in the valley. Following the challenges of the smoke-filled 2020 vintage and the “heat dome” events in the summer of 2021, there were concerns about what this year would hold. Fortunately, the heat events had minimal impact, even potentially eliminating mildew issues. September rains refreshed the vines, and the fruit came in mid-September, clean, ripe, and flavorful. Similar to 2012, cool nights resulted in wines with balanced acidity, aromatic richness, and delicious full flavors. Despite smaller yields than expected, the wines showcase intensified color and structure. After challenging years, the Valley was filled with happy and energized individuals, eager to harvest and create beautiful wines once again, and this joy is likely reflected in the wines themselves.

The 2021 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.

The fruit was whole cluster pressed and the juice moved to French oak barrels (18% new) then fermented in barrel using native yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for 6 months and raked after 12 months to very neutral oak. After 20 months of total barrel age, the wine was moved by compressed gas to tank for blending, then bottled by gravity.

TASTING NOTES

This inviting nose balances fresh floral notes of honeysuckle, chamomile and magnolia with deeper tones of apricot, candied lemon and beeswax. A touch of slate and wet stone energize the aromatics. The broad mouth is layered with white peach, quince, meringue, lemon grass and a thread of salted caramel throughout. The juicy acidity tinged with crushed seashell, bright and playful-calling for another sip.

HOW TO SERVE

We recommend whites between 10-13 degrees. Perfect accompaniment for shellfish and in particular crab legs with drawn butter.

VINTAGE

2021

STYLE

White

WINE MAKER

Luisa Ponzi
Max Bruening

BLEND OF GRAPES

Chardonnay

ALCOHOL

13.5%

