



## 2007 COWHOUSE CHARDONNAY

### Winemaker's Tasting Notes

This Oregon Chardonnay has a gorgeous pale-gold color, subtle flavors and aromas of lemon grass which roll into Granny smith Apples then tumble towards vanilla cake frosting. With gentle spices and hints of white peach, this chardonnay evolves in the glass. The Chardonnay grapes in this wine were hand selected by Argyle's Allen Holstein.

### Winemaker's Production Notes

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. Many times, predicted bad weather news is thwarted by the fall jet stream's ability to pop back up into British Columbia. This was not the case for 2007. September 27's rain event predicted a week before became a reality. Argyle has over 20 years experience with Oregon weather. Argyle believes in balanced irrigation to encourage leaves on the vine to stay healthy and actively "pumping" flavor into the fruit berries. We found over time that this activity can actively encourage slightly earlier ripening than dry farmed portions. This earlier ripening, by even a couple of days, paid off in 2007. We went to the whip to pick a significant amount of our ripest fruit just prior to the night of the 27th. This of course means that a significant amount of fruit had to ride out the storm. Argyle has shown mastery in the face of adversity before. The result seems to be great balanced structure to show off elegant, juicy fruit.

### Wine Production Stats

Varietals: 100% Oregon Chardonnay  
Vineyard: Holstein  
AVA: Dundee Hills  
Winemaker: Rollin Soles

COWHOUSE  
CHARDONNAY

2  
DUNDEE HILLS  
0  
**ARGYLE**  
0  
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