



ARGYLE

Chardonnay | 2014

Willamette Valley AVA

TASTING NOTES

Blended between our three vineyards, Argyle Chardonnay displays the concentration and power of the Eola-Amity Hills, with the lithe delicacy of the Dundee Hills. Fermented half in stainless steel and half in oak barrel, the wine is all bright fruit clarity and precision. Warmer than the previous vintage, and without the distraction of late September rains, the 2014 vintage has brought beautifully developed flavors. The middle palate is ripe with yellow pear and white peach, balanced with an underlying subtle, spicy creaminess. The natural acidity is buoyant and fresh, finishing long, clean, and pure.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors.

The summer was quite warm, seeing a near record number of 90°+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

VINIFICATION NOTES

BRIX AT HARVEST	21.5
ALCOHOL % by Vol.	13.5%
CASES PRODUCED	4,000
WINEMAKER	NATE KLOSTERMANN



ARGYLEWINERY.COM/WINEINFO