



ARGYLE

Spirit Hill Chardonnay | 2014
Eola-Amity Hills AVA

TASTING NOTES

Our inaugural Chardonnay from Spirit Hill Vineyard balances focused concentration with tight, attacking energy provided by its cool and windy location. Sourced from a single block of the vineyard sitting at 750 feet elevation, it is always the last to be picked.

Lemon peel, crunchy Bosc pear, and roast cashew nut are accentuated with persistent textural finesse. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak, of which 40% was new.

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.

VINIFICATION NOTES

VINEYARD	100% Spirit Hill Vineyard
HARVESTED	Sept. 25, 2014
AVG. BRIX AT HARVEST	22.4
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	225
BARREL AGING	40% New French Oak, 16 Months
WINEMAKER	Nate Klostermann



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