



# ARGYLE

## Chardonnay | 2015

### Willamette Valley AVA

## TASTING NOTES

Blended between our three vineyards (Knudsen Vineyard, Lone Star Vineyard and Spirit Hill Vineyard), Argyle Chardonnay displays the concentration and power of the Eola-Amity Hills, with the lithe delicacy of the Dundee Hills. Fermented in stainless steel and French oak barrels, the wine is all bright fruit clarity and precision. In order to capture freshness and vibrancy in a warmer growing season, one third of the blend was blocked from undergoing malolactic fermentation, providing tension and vibration. The middle palate is energetic crunchy lemon 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 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>HARVESTED</b>	Aug. 24-Sept. 23, 2015
<b>BRIX AT HARVEST</b>	22.3
<b>ALCOHOL % by Vol.</b>	13.5%
<b>WINEMAKER</b>	NATE KLOSTERMANN



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)