



# SPIRITHOUSE

Chardonnay | 2015  
Dundee Hills AVA

## TASTING NOTES

Entirely from Knudsen Vineyard, 2015 Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills with sleek depth and mouth embracing minerality. White peach, preserved lemon, and roast cashew are framed around a silky, persistent finish. Built for long term ageability, the wine was entirely barrel fermented and allowed to age gracefully on full lees for 16 months in French oak, of which 40% were new.

## 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>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills AVA
<b>HARVEST DATE</b>	Sept. 15, 2015
<b>BRIX AT HARVEST</b>	22.6
<b>ALCOHOL % by Vol.</b>	14.1%
<b>BARREL AGING</b>	16 Months French Oak, 40% New
<b>CASES PRODUCED</b>	200



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