



ARGYLE

Blanc de Blancs | 2010

Julia Lee's Block
Knudsen Vineyard
Dundee Hills AVA

TASTING NOTES

Talk about long hang time... the high elevation Knudsen Vineyard, Dijon Clone Chardonnay in the 2010 Blanc de Blancs wasn't harvested until October 18th, a full month behind our usual picking window! As a result, we see the strict interplay between vivid aromatics and steely, razor's edge minerality. Comice pear, faint pomelo, and fresh brioche seep calmly against the stern, edgy backbone. In order to tame that wild, late season acid and develop creamy texture, this Chardonnay was fermented entirely in our oldest neutral oak barrels and allowed to age on the lees. The tense, enlivening acidity and elegant mousse leave the salvaries coated with umami-like richness. I'm thinking Chelsea Gem oysters and a sandy beach.

VINTAGE NOTES

The growing season started out unusually cool, delaying grape flowering until well into July. Poor pollination produced smaller than average clusters. Even then we were compelled to further thin our crop, removing grape clusters to get the yields well below average. There was just not enough growing season left to ripen a normal crop.

A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st of October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

VINIFICATION NOTES

DISGORGED ON DEMAND	
COMPOSITION	100% CHARDONNAY
BRIX AT HARVEST	19.0
ALCOHOL % by Vol.	12%
CASES PRODUCED	956
WINEMAKERS	Rollin Soles & Nate Klostermann



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