



## 2008 SPIRITHOUSE CHARDONNAY

### Winemaker's Tasting Notes

This wine opens with a note of warm peach cobbler with a dollop of melting vanilla ice cream on top accompanied by cool melon and crisp Bartlett pear with hints of oak spice to tie it all together. That sounds like a mouthful and that is exactly what this wine is. The wine hits the palate in a wash of honeydew and canary melon with an accented flinty minerality and a delicate smoky character followed by a creamy mid-palate with lemon poppyseed cake notes and an allspice-and-clove spiced elegant finish highlighting the deft use of French Oak. The blend highlights the Knudsen Vineyard's richness, complexity, and refinement in its Chardonnay while adding 10% Lone Star Vineyard Chardonnay to enhance the mineral aspect of the wine. This is the very limited selection of Argyle's best Chardonnay barrels of a great vintage in Oregon's Willamette Valley.

### Winemaker's Production Notes

The 2008 growing season was a "late bloomer". A very dry, cold Spring delayed flowering until July rather than the traditional June time frame. August brought needed rainfall - more rain in August than any one month of March, April or May. As usually happens, the predicted rain in October was called off, and dry Indian Summer weather took hold. Ripening and picking occurred at a nice even pace. Our last day of picking was October 29th.

### Wine Production Stats

Varietals: 100% Dijon Clone Chardonnay  
Vineyard: Knudsen and Lone Star  
AVA: Willamette Valley  
Alcohol: 13.0%  
Bottled: August 2009  
Cases Produced: 200  
Winemaker: Rollin Soles and Andrew Davis