



NUTHOUSE

Chardonnay | 2012

Willamette Valley AVA

TASTING NOTES

Nuthouse Chardonnay is all about the interplay of savory texture and mineral edge. There is a satisfying and long lasting richness that is hard to define in words. A chord which travels from the back of the palate, through the spine and into the crust of the volcanic soil of the Willamette Valley. Fresh cut wheat, lemon sabayon, crêpes suzette, and delicate flake pastry. There is a degree of convection, the concerted, collective movement of groups or aggregates of molecules within this chardonnay, one may say the third dimension. It brings dreams of char-grilled crustaceans and blackened squid. 100% barrel fermented.

VINTAGE NOTES

We could say that “Mother Nature made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800’s. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington’s high desert. This wind period was the longest in memory in Argyle’s 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly ‘dialed-in’ maturity, excellent ripeness & fresh natural acidity.

VINIFICATION NOTES

BRIX AT HARVEST	22.00
VINEYARD SOURCES:	50% LONE STAR VINEYARD 25% KNUDSEN VINEYARD 25% STOLLER VINEYARD
ALCOHOL % by Vol.	13%
CASES PRODUCED	1,900
BARREL AGING	FRENCH OAK 12 MONTHS – 25% NEW
WINEMAKERS	Rollin Soles & Nate Klostermann



ARGYLEWINERY.COM/WINEINFO