



# SPIRITHOUSE

## Chardonnay | 2012

### Knudsen Vineyard Dundee Hills AVA

## TASTING NOTES

This year's Spirithouse Chardonnay comes from the graceful slopes of Dundee's Knudsen Vineyard. Sitting at 700 feet elevation, this block consists of some of Oregon's first high density plantings of Dijon Clone Chardonnay.

Spirithouse Chardonnay is fully barrel fermented and malo-lactic finished to frame the taut acidity of the Dundee Hills. Finely poised and elegant, yet with an underlying bead of salty, mineral edge, it cries out for Oregon Dungeness Crab. The flinty, melon austerity is countered with supple, roasted cashew and creamy texture, while the length is pure, vibratious nervosity. Lay this baby down for 10-plus years.

## 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.

<b>COMPOSITION</b>	100% CHARDONNAY
<b>BRIX AT HARVEST</b>	22.0
<b>HARVEST DATE</b>	October 12, 2012
<b>BARREL PROGRAM</b>	100% FRENCH OAK – 35% NEW FOR 10 MONTHS
<b>ALCOHOL % by Vol.</b>	13%
<b>CASES PRODUCED</b>	220
<b>WINEMAKER</b>	Nate Klostermann



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