



# ARGYLE

Blanc de Blancs | 2014  
Spirit Hill Vineyard

Eola-Amity Hills AVA

## TASTING NOTES

At 750 feet in elevation, north-facing and windy, the Chardonnay from Spirit Hill Vineyard provides beautifully focused acidity and tension. The freshness of Eola-Amity Hills Chardonnay shines through with lemon and grapefruit wound up with tight malic energy. Neutral oak barrel fermentation and aging builds upon its pronounced structure, bringing subtle creaminess woven into fine, salty mineral length.

## VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued 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 quite warm, seeing a near record number of 90+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

## VINIFICATION NOTES

<b>VINEYARD</b>	Spirit Hill Vineyard
<b>AVA</b>	Eola-Amity Hills
<b>VARIETAL</b>	100% Chardonnay
<b>HARVESTED</b>	September 11, 2014
<b>BRIX AT HARVEST</b>	18.8
<b>ALCOHOL % by Vol.</b>	12.5%
<b>DOSAGE</b>	4 g/L
<b>BARREL AGING</b>	80% Neutral Oak, 20% Stainless Steel
<b>MALOLACTIC</b>	6% Malolactic Fermentation
<b>CASES PRODUCED</b>	1900



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)