



ARGYLE

Spirit Hill Chardonnay | 2015
Eola-Amity Hills AVA

TASTING NOTES

Our second still wine Chardonnay from Spirit Hill Vineyard balances focused concentration with tight, attacking energy provided by the cool, windy slopes of the high elevation Eola-Amity Hills. Sourced from a single block of 548 Dijon Clone Chardonnay, sitting at 750 feet elevation, these loose clusters and firm skins provide its fruit core and structure. Preserved lemon, gun smoke, and roast almond are accentuated with persistent textural finesse and subtle saline minerality. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak, of which 40% were new.

VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	100% Spirit Hill Vineyard
HARVESTED	Sept. 23, 2015
AVG. BRIX AT HARVEST	22.8
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	200
BARREL AGING	40% New French Oak, 16 Months
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO