



ARGYLE

Chardonnay | 2013
Willamette Valley AVA

TASTING NOTES

Argyle Chardonnay is an exercise in purity. No bells or whistles, this 100% Dijon Clone Chardonnay is fermented half in stainless steel and half in neutral oak barrels. Argyle Chardonnay is all pure fruit focus and precision. The middle palate is ripe with melon and peaches, balanced with an underlying, subtle creaminess. The natural acidity is buoyant and fresh, finishing long and clean. Totten Inlet mussels steamed in sweet corn, chilies, cilantro and lime.

VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest. Towards the end of September, just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action, as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over, we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

VINIFICATION NOTES

COMPOSITION	100% DIJON CLONE CHARDONNAY
BRIX AT HARVEST	22.5
ALCOHOL % by Vol.	13%
CASES PRODUCED	3,000
WINEMAKER	Nate Klostermann



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