



# ARGYLE

Blanc de Blancs | 2013  
Knudsen Vineyard

Dundee Hills AVA

## TASTING NOTES

Planted in 1990, at 850 feet of elevation, the Dijon clone chardonnay planted in Julia Lee's Block furnishes this year's Blanc de Blancs with white peach, lemon zest, and hints of cocoa refined by layers of delicate creamy precision. The late September picking and well below average crop yield has led to a sparkling wine of generous concentration, while still allowing the volcanic tension of the Dundee Hills to shine. Fermenting and aging in our oldest, neutral oak barrels expands its middle palate depth and builds upon its taut, savory length.

## 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

<b>VINEYARD</b>	Knudsen Vineyard, Dundee Hills AVA
<b>COMPOSITION</b>	100% Chardonnay
<b>HARVESTED</b>	Sept. 18, 2013
<b>AVG. BRIX AT HARVEST</b>	18.6
<b>ALCOHOL % by Vol.</b>	12.5%
<b>BARREL FERMENTATION</b>	100% Neutral Oak Barrel
<b>DOSAGE</b>	8 g/L
<b>CASES PRODUCED</b>	493
<b>WINEMAKER</b>	Nate Klostermann
<b>DISGORGED ON DEMAND</b>	



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