

NUTHOUSE

Chardonnay | 2013
Willamette Valley AVA

TASTING NOTES

Blended from fruit across our three vineyard sites, 2013 Nuthouse Chardonnay exhibits cool-climate Willamette Valley Chardonnay at its core. The concentration and power of the Eola-Amity Hills is balanced by the vibrant acidity of the Dundee Hills. White peach, baking spice, and roasted hazelnut is framed around supple, textural delicacy. Entirely barrel fermented, the wine was allowed to age gracefully on full lees for 12 months in French oak, of which 20% were new. The creaminess and juicy mid-palate is enhanced through its long, mineral finish.

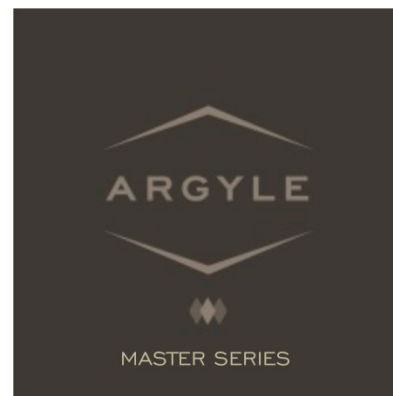
VINTAGE NOTES

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

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| VINEYARD SOURCES | Lone Star – 40%, Knudsen – 40%, Spirit Hill – 20% |
| BRIX AT HARVEST | 22.6 |
| ALCOHOL % by Vol. | 13.5% |
| CASES PRODUCED | 1596 |
| BARREL AGING | French Oak 12 Months – 20% New |
| WINEMAKERS | Rollin Soles & Nate Klostermann |



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