



ARGYLE

Blanc de Blancs | 2013
Spirit Hill Vineyard

Eola-Amity Hills AVA

TASTING NOTES

Between 700-800 feet in elevation, north-facing and windy, the chardonnay from Spirit Hill Vineyard provides beautifully focused acidity and tension. The freshness of young Eola-Amity Hills Chardonnay shines through with grapefruit and crisp cut apple accompanied by the complexity and depth of a warmer vintage building spicy, toasted notes. Neutral oak barrel fermentation and a small amount of malolactic fermentation build upon its pronounced structure, providing subtle cream and balance, while the driving acid continues through its long 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

VINEYARD	Spirit Hill Vineyard
AVA	Eola-Amity Hills
VARIETAL	100% Chardonnay
HARVESTED	September 17, 2013
BRIX AT HARVEST	19.7
ALCOHOL % by Vol.	12.5%
DOSAGE	5 g/L
CASES PRODUCED	850
BARREL AGING	100% Neutral Oak Barrel



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