



SPIRITHOUSE

Chardonnay | 2013

Lone Star Vineyard

Eola-Amity Hills AVA

TASTING NOTES

Entirely from the Lone Star Vineyard, 2013 Spirithouse Chardonnay displays the concentration and power of the Eola-Amity Hills, while still gliding along its light-footed frame. White peach, preserved lemon, suggestions of smoke and dried fig are framed around dense, yet crystalline delicacy. Entirely barrel fermented, the wine was allowed to age gracefully on full lees for 12 months in French oak, of which 40% were new. The middle palate fills the mouth with strength and texture, while finishing with long, caressing, silky vibration.

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.

COMPOSITION	100% CHARDONNAY
BRIX AT HARVEST	19.3
HARVEST DATE	September 19, 2013
ALCOHOL % by Vol.	13.5%
CASES PRODUCED	200
WINEMAKER	Nate Klostermann



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