



SPIRITHOUSE

Chardonnay | 2016
Dundee Hills AVA

TASTING NOTES

Entirely from Knudsen Vineyard, 2016 Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills with taut, honed volcanic minerality. Yellow summer fruits, lemon blossom, and brioche are framed around a caressing, persistent finish. Built for long term ageability, the wine was entirely barrel fermented and allowed to age gracefully on full lees for 16 months in French oak, of which 40% were new.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard
AVA	Dundee Hills AVA
HARVEST DATE	Sept. 17, 2016
BRIX AT HARVEST	21.8
ALCOHOL % by Vol.	13.5%
BARREL AGING	16 Months French Oak, 40% New
CASES PRODUCED	250



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