



ARGYLE

Spirit Hill Chardonnay | 2016
Eola-Amity Hills AVA

TASTING NOTES

The highly elevated and windy hillsides of the Eola-Amity Hills provide Spirit Hill Vineyard Chardonnay with concentration and tension. Sourced from a single block of 548 Dijon Clone Chardonnay and sitting at 750 feet, these loose clusters and firm skins provide its structured core. Asian pear, quince, and fresh brioche are underlined with persistent texture and fine minerality. Just one 500-liter puncheon was produced, aged on the gross lees for an extended 30 months to develop layers of complex depth and length.

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	100% Spirit Hill Vineyard
AVA	Eola-Amity Hills AVA
HARVESTED	Sept. 21, 2016
AVG. BRIX AT HARVEST	21.4
ALCOHOL % by Vol.	13.5%
BARREL AGING	30 months, one New French Oak Puncheon
CASES PRODUCED	53
WINEMAKER	Nate Klostermann



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