



ARGYLE

Knudsen Vineyard

Blanc de Blancs | 2015

Dundee Hills AVA

TASTING NOTES

Knudsen Vineyard Blanc de Blancs has been sourced from the original, own-rooted Dijon Clone Chardonnay vines planted in Julia Lee's Block since the wine's first bottling in 1995. Planted in 1990 at 850 feet of elevation, this wine displays orchard blossom, silken pastry cream, and crushed hazelnut, refined by layers of delicate precision and volcanic tension. Fermented and aged in our oldest, neutral oak barrels expands its middle palate depth and builds upon its taut, savory length.

VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard
AVA	Dundee Hills AVA
COMPOSITION	100% Chardonnay
HARVEST DATES	Sept. 6, 2015
BRIX AT HARVEST	18.6
ALCOHOL % by Vol.	12.5%
BARREL AGING	100% Barrel Fermented and Aged
MALOLACTIC	20% Malolactic Fermentation
DOSAGE	4 g/L
CASES PRODUCED	992
DISGORGED ON DEMAND	



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