



SPIRITHOUSE

Chardonnay | 2017
Dundee Hills AVA

TASTING NOTES

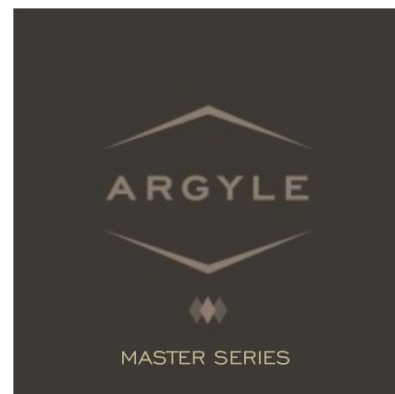
Entirely from Knudsen Vineyard, 2017 Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills with sleek minerality. White peach, floral, and fresh pastry and are framed around a creamy textured middle and long, persistent finish. Built for long-term ageability, the wine was entirely barrel fermented and allowed to age gracefully on full lees for 16 months in French oak, of which 20% were new.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard
AVA	Dundee Hills AVA
HARVESTED	Sept. 15 - 29, 2017
BRIX AT HARVEST	21.2
ALCOHOL % by Vol.	13.0%
BARREL AGING	16 months French Oak, 20% New
CASES PRODUCED	309
WINEMAKER	Nate Klostermann



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