

ARGYLE

Spirithouse Chardonnay | 2018 Dundee Hills AVA

MASTER  SERIES



TASTING NOTES

Entirely from Knudsen Vineyard, Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills with the density of the 2018 vintage. Asian pear, lemon blossom, and toasty lees 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 25% were new.

VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to bud break during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer continued to be warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. This allowed for still wine ripening (and the cellar crew!) to slow down and catch their breath before finishing out with beautiful late September and early October weather. In all, the 2018 harvest was very condensed, having started with Chardonnay at the lower elevations of Lone Star Vineyard in the Eola-Amity Hills on September 4th and finishing with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 2nd.



309 CASES

ABV 13.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 15 to 29, 2018

BRIX AT HARVEST 22.2

BARREL AGING 16 Months French Oak, 25% New



VINEYARD1 Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530–1000 ft.