

ARGYLE

Chardonnay | 2019 Willamette Valley AVA

GROWER  SERIES



2190 CASES

TASTING NOTES

Blended between our 4 vineyard sites, Argyle Chardonnay displays the tension of the Eola-Amity Hills, the delicacy of the Dundee Hills, while newly incorporating a small amount of our first vintage of Coast Range marine sedimentary Chardonnay. Fermented and aged on the lees for 11 months in French oak barrel, the 2019 vintage is lemon blossom, white peach, and mineral spice. The natural acidity is lively and fresh, finishing long, clean, and pure.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.

ABV 13.0%

WINE MAKER Nate Klostermann

HARVESTED Sept. 5 - Oct. 10, 2019

COMPOSITION 100% Chardonnay

pH 3.20

TA 6.0 g/L

BRIX AT HARVEST 21.4

BARREL AGING 11 months French oak, 20% new



VINEYARD1 Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

VINEYARD3 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.

VINEYARD2 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.

VINEYARD2 Giving Tree Vineyard

LOCATION Willamette Valley

ELEVATION 320-580 ft.