

# ARGYLE

## Lone Star Vineyard Chardonnay | 2018 Eola-Amity Hills AVA

ARTISAN  SERIES



75 CASES

### TASTING NOTES

Our second bottling of Lone Star Vineyard Chardonnay comes from a single parcel of Dijon 95, planted in 1999 on shallow volcanic soil at an elevation of 325 feet. White peach, layered spice, and delicate Jasmine persist with energetic nerve and creamy length. The wine was initially fermented in concrete egg, then moved to French oak, of which 33% were new and allowed to age on lees for 16 months.

### 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.

**ABV** 13.5%  
**WINE MAKER** Nate Klostermann  
**HARVESTED** Sept. 21, 2018  
**AVA** Eola-Amity Hills AVA

**pH** 3.29  
**TA** 6.2 g/L  
**BRIX AT HARVEST** 21.8  
**BARREL AGING** 16 Months French Oak, 33% New



**VINEYARD1** Lone Star Vineyard  
**LOCATION** Eola-Amity Hills AVA  
**ELEVATION** 200-400 ft.