

ARGYLE

Spirit Hill Vineyard Blanc de Blancs Eola-Amity Hills AVA | 2015



ARTISAN  SERIES



BOTTLE FERMENTED
DISGORGED FEB 2021
748 CASES

TASTING NOTES

Shining with the Eola-Amity Hills' wind-blown structure and acidity, at 750 feet in elevation, this Blanc de Blancs comes from our first Chardonnay plantings on the north-facing slopes of Spirit Hill Vineyard. Aged on the lees for five years before disgorgement, one might consider this to be a Baby Extended Tirage. Lemon peel, grapefruit, and gun flint, the extra time on lees highlights its creamy texture and vibrant, mineral 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.

ABV 12.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 2, 2015
COMPOSITION 100% Chardonnay

DOSAGE 4.5 g/L
BRIX AT HARVEST 19.4
BARREL AGING 100% Neutral Barrel Fermented and Aged
PH 3.02
TA 9.0



VINEYARD1 Spirit Hill Vineyard
LOCATION Eola-Amity Hills
ELEVATION 700-850 ft.