

ARGYLE

Spirit Hill Vineyard Blanc de Blancs Eola-Amity Hills AVA | 2016

ARTISAN  SERIES



DISGORGED FEB 2022
525 CASES

TASTING NOTES

This radiant Blanc de Blancs comes from our oldest Chardonnay plantings at Spirit Hill Vineyard in the Eola-Amity Hills AVA. Located at an elevation of 750 feet, on a windy, north-facing section of the vineyard, these beautifully mature vines have yielded a vivid and energetic Blanc de Blanc with enticing layers of lemon cream, spring floral blossoms, oyster shell minerality and saline-driven length and precision. Aged on the lees for five years before disgorgement, one might consider this to be a Baby Extended Tirage.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

ABV 12.5%
WINE MAKER Nate Klostermann
HARVESTED September 2nd - 4th, 2016
COMPOSITION 100% Chardonnay

DOSAGE 3.5 g/L
BRIX AT HARVEST 18.0
pH 3.05
TA 9.0



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