

ARGYLE

Lone Star Chardonnay | 2019 Eola-Amity Hills AVA

ARTISAN  SERIES



70 CASES

TASTING NOTES

Our third vintage of Lone Star Vineyard Chardonnay was blended from one neutral puncheon of Dijon Clone 96 and one new barrique of Dijon Clone 95, both planted in Lone Star's shallow volcanic soils between 1999 and 2000. Aged on full lees for 16 months, it shows spicy depth, and tantalizing layers of apple, apricot, and lemon verbena, along with energetic nerve and creamy length.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late-April budbreak. 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 13.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 14, 2019

pH 3.21
TA 6.3 g/L
BRIX AT HARVEST 21.1
BARREL AGING 16 Months French Oak, 30% New



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