

# ARGYLE

## Lone Star Chardonnay | 2020 Eola-Amity Hills AVA

ARTISAN  SERIES



250 CASES

### TASTING NOTES

The 2020 Lone Star Vineyard Chardonnay comes from a single parcel of Dijon 96 planted in 2000 in shallow, volcanic soils at an elevation of 325 feet. Picked before the fires of 2020, this Chardonnay is showing vibrant energy and persistent, steely length. On the palate, generous flavors of lemon blossom, apple, and spice are layered with energetic nerve and detailed precision.

### VINTAGE NOTES

The growing season began with a moderate winter followed by a wet spring, leading to a mid-to-late April budbreak. A cool, rainy middle of June led to a challenging bloom, resulting in some of our lowest yields in a long time. The rest of the summer was quite beautiful—a classic no-AC-required Oregon summer. A late August/early September heat spike accelerated ripening, which sent us into harvest mode on September 1st with Chardonnay at Lone Star Vineyard. After a week of picking, easterly winds blew smoke from the Cascades into the Valley, causing us to stop and re-evaluate our harvest plans. We moved with Mother Nature and decided not to pick anymore red grapes after the fires in order to focus on sparkling wine, chardonnay, riesling and still wine rosé, keeping wine quality at the core and focusing on gentle, low-yield pressing. We finished picking on October 23rd, with a small parcel of late-ripening Lone Star riesling.

**ABV** 12.5%  
**WINE MAKER** Nate Klostermann  
**HARVESTED** Sept. 2-4, 2020

**pH** 3.18  
**TA** 6.5 g/L  
**BRIX AT HARVEST** 20.0  
**BARREL AGING** 16 Months French Oak, 15% New



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