

ARGYLE

Reserve Chardonnay | 2019 Willamette Valley AVA

ARTISAN  SERIES



TASTING NOTES

Flint, edge and tension are the first words that come to mind when describing the 2019 Reserve Chardonnay. We include both vines from the Dundee Hills planted back in 1974 and younger vines from Eola-Amity Hills to provide this swing of flinty, lemon zest to sweet spiced, white nectarine. We recommend serving slightly chilled to retain the crisp quality of the acidity and cooling freshness. Acidity and freshness are the main goal for Chardonnay and most of these is determined by the picking date. What's most intriguing is when to pick Chardonnay, and after the 2011 harvest - the coolest and latest harvest on record - the picking decisions for Sparkling and still Chardonnay are very similar, high acid but with a little more ripeness.

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. 5 - 10, 2019

pH 3.14
TA 6.1 g/L
BRIX AT HARVEST 21
BARREL AGING 16 Months French Oak, 20% New



1,000 CASES

