

ARGYLE

Spirithouse Chardonnay Dundee Hills AVA | 2019



MASTER  SERIES



300 CASES

TASTING NOTES

Entirely from Knudsen Vineyard, Spirithouse Chardonnay displays the delicacy and refinement of the Dundee Hills. A cooler September, along with a few spotty rain showers highlights the bright, beautiful acidity and mineral tension. Citrus, white peach, and baking spices are framed around a creamy textured middle and long, persistent finish. Built for long term ageability, the wine was entirely barrel fermented and allowed to age gracefully on full lees for 18 months in French oak, of which 20% were new.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. 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%

WINEMAKER Nate Klostermann

HARVESTED September 13th - September 28th

COMPOSITION 100% Chardonnay

AVERAGE BRIX 21.2

OAK 18 Months French Oak, 20% New

VINEYARD Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

