

# ARGYLE

DUNDEE OREGON

## 2019 SPIRIT HILL VINEYARD CHARDONNAY

### TASTING NOTES WITH NATE

Spicy characteristics can be hard to achieve, and we knock it out of the park with this vintage. By incorporating less oxygen into this Spirit Hill Chardonnay during fermentation, we find the balance the tightrope of intense acidity and dynamic length. This wine is so alive – light gun smoke aromas and the edge of floral, earthiness are prominent until the underlying gooseberry sneaks onto the palate. What ties this wine all together is the buttery smooth texture, making the 2019 Spirit Hill Vineyard Chardonnay Nate's favorite Chardonnay!

### APPELLATION

Eola-Amity Hills AVA

### COMPOSITION

100% Chardonnay

### WINEMAKING

The fruit is picked and chilled overnight before whole clusters are pressed the next morning. Juice is settled for 3-5 days and then racked into barrel 35% new for fermentation lasting 3-5 weeks.

### AGING

16 months in barrel

### ABV | PH

13.5% | 3.15

### BOTTLE DATE

May 11, 2022

### HARVEST DATE

October 1, 2019

### RELEASE DATE

November 2022

### CASES

70 – 750mL 6pk/cases

### SRP

\$45



### VINEYARD NOTES

Eola-Amity Hills AVA | 137 Acres Planted  
Founded in 2008 | Red Jory Soil | 700' – 800' elevation

### 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. 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.