

ARGYLE

DUNDEE OREGON

2021 NUTHOUSE CHARDONNAY

TASTING NOTES WITH NATE

Showing off the mineral tension of Eola-Amity, Nuthouse Chardonnay is beautifully structured, with mineral tension and energetic length. Notes of nectartine, crisp apple, and spicy depth on the palate.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Chardonnay

WINEMAKING

Chilled fruit was pressed and fermented in barrel on full lees.

AGING

14 months in French oak, 25% new oak

ABV | PH

13.5% | 3.25

HARVEST DATE

September 5–27, 2021

BOTTLE DATE

December 28, 2022

RELEASE DATE

January 2023

CASES

250 – 750mL 6pk/cases

SRP

\$45



VINTAGE NOTES

All signs of the start to the 2021 vintage pointed to a classic spring season. Bud break took place end of April followed by a dry spring. Bloom in June arrived with a rain shower that reduced overall yield potential but allowed for the perfect amount of fruit to ripen on the vines for high quality wine production. Summer remained dry and sunny with plenty of heat to keep the fruit developing. While a heat dome in late June posed a challenge for many in the valley, we experienced no damage from this weather event. These summer events lead to a rather early harvest, which successfully wrapped up the first week of October.