

# ARGYLE

## DUNDEE OREGON

### 2021 SPIRITHOUSE CHARDONNAY

#### TASTING NOTES WITH NATE

Fresh and lively with serious sophistication make up this vintage of Spirithouse Chardonnay. Often considered to be hauntingly elegant, this year packs a sneaky punch of just ripe gold mango and citrus fruit with intense acidity. A no-brainer to cellar for decades to come, and much easier to enjoy with friends and family this year.

#### APPELLATION

Dundee Hills

#### COMPOSITION

100% Chardonnay

#### WINEMAKING

Fruit was chilled overnight and gently pressed the next morning. Juice was racked to barrels for fermentation and aging.

#### AGING

16 months in French oak, 25% new oak

#### ABV | PH

13% | 3.26

#### HARVEST DATE

September 4–10, 2021

#### BOTTLE DATE

February 2023

#### RELEASE DATE

November 2023

#### CASES

550 – 750mL 6pk/cases

#### SRP

\$60



#### 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.