

# ARGYLE

DUNDEE OREGON

## 2019 SPIRIT HILL VINEYARD BLANC DE BLANCS

### TASTING NOTES WITH NATE

Meyer lemon and flinty undertones turn this vintage into a perky representation of Spirit Hill Vineyard. The mousse is carefully integrated so that the bubbles gently dissolve on your tongue - what a delectable sparkling wine!

### APPELLATION

Eola-Amity Hills

### COMPOSITION

100% Chardonnay

### WINEMAKING

Chilled, whole clusters are pressed and juice is settled for 3-5 days and later racked into barrel for fermentation lasting 4 weeks.

### AGING

6 months in barrel

### DOSAGE

1g/L

### DISGORGED

September, 2023

### ABV | PH

13.0% | 3

### HARVEST DATE

September 11, 2019

### BOTTLE DATE

May 20, 2023

### RELEASE DATE

November 2023

### CASES

400 – 750mL 6pk/cases

### SRP

\$60



### 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.