

ARGYLE

DUNDEE OREGON

2022 LONE STAR CHARDONNAY

TASTING NOTES WITH NATE

Delight in the 2022 Lone Star Chardonnay, a refreshing take on tradition. With flavors leaning towards the fresher side, it boasts full malolactic conversion for texture while maintaining a crisp, loamy fruit character. Rounded with hints of biscuit and white flowers, it exudes a delightful yellow hue.

APPELLATION

Eola-Amity 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

14 months in French oak, 25% New oak

ABV | PH

13% | 3.25

HARVEST DATE

September 25, 2022

BOTTLE DATE

January 2024

RELEASE DATE

March 2023

CASES

300 – 750mL 6pk/cases

SRP

\$45



VINEYARD NOTES

Eola-Amity Hills AVA | 113 Acres Planted
Founded in 1996 | Jory, Nekia, Ritner and Woodburn Soils
200' – 400' elevation

VINTAGE NOTES

Vintage 2022 was yet another very memorable vintage. Starting with a frost event shortly after budbreak, the 2022 vintage was a year like no other. Growers were forced to modify plans and adapt to this event that no one had experienced for many years. A cool, wet spring made for slow growth and a secondary budbreak early May. The shift in phenology timing made for a beautiful bloom, and the lack of tonnage in question quickly changed to a bountiful crop. Tracking similarly to the 2011 vintage, growers started to act quickly and precisely to ensure quality and ripeness at the end of the season. Weather during the rest of the growing season was nearly perfect with daily average temperatures in the mid 80's and minimal rain after the first day of summer. Beautiful growing conditions continued throughout the season with record breaking temperatures in October. The warm dry weather in October enabled us to harvest when the fruit was perfectly ripe. Fruit quality for the 2022 vintage was at an all-time high.