



ARGYLE

Lone Star Chardonnay | 2017

Eola-Amity Hills AVA

TASTING NOTES

Our first ever bottling of Lone Star Vineyard Chardonnay comes from a single parcel of Dijon 96, planted in shallow volcanic soil at an elevation of 375 feet. Typically our first block to be picked in each vintage, this wine is defined by fresh, floral, and citrus with tense acidity and spicy length. Half of the wine was fermented in 2 new 500-liter puncheons, while the other half was fermented in neutral 228-liter Burgundy barrels and allowed to age elegantly on full lees for 16 months.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

VINEYARDS	Lone Star Vineyard
AVA	Eola-Amity Hills AVA
HARVESTED	Sept. 10, 2017
BRIX AT HARVEST	18.6
ALCOHOL % by Vol.	12.5%
BARREL AGING	50% New French Oak, 16 months
PRODUCTION	206 Cases
WINEMAKER	Nate Klostermann



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