



# ARGYLE

## Reserve Chardonnay | 2017

### Willamette Valley AVA

## TASTING NOTES

Argyle Reserve Chardonnay returns! Our first bottling since 1999, the 2017 Reserve Chardonnay is blended between our three vineyards, highlighting the silky elegance of the Dundee Hills and mineral tension of the Eola-Amity Hills. Three quarters of the blend is from late ripened high elevation vineyards, detailing white peach, lemon blossom, and vibrant acidity with spicy lees aged texture and energetic length.

## 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 led 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

<b>VINEYARDS</b>	45% Knudsen Vineyard, 33% Spirit Hill Vineyard, 22% Lone Star Vineyard
<b>HARVESTED</b>	Sept. 10 - Oct. 6, 2017
<b>BRIX AT HARVEST</b>	21.4
<b>ALCOHOL % by Vol.</b>	13.5%
<b>BARREL AGING</b>	28% New French Oak, 16 months
<b>CASES PRODUCED</b>	998
<b>WINEMAKER</b>	Nate Klostermann



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)