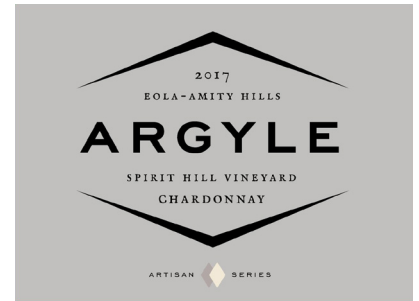


# ARGYLE

Spirit Hill Vineyard Chardonnay  
2017 | Eola-Amity Hills AVA

ARTISAN  SERIES



203 CASES

## TASTING NOTES

The highly elevated and exposed hillsides of the Eola-Amity Hills provide Spirit Hill Vineyard Chardonnay with concentration and tension. Sourced from a single block of 548 Dijon Clone Chardonnay and sitting at 750 feet, these loose clusters and firm skins provide its structured core. Crisp apple, lemon zest, and wet stone are underlined with persistent texture and savory spice. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 14 months in French oak.

## 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.

**ABV** 13.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Oct. 6, 2017

**COMPOSITION** 100% Chardonnay

**pH** 3.33

**TA** 6.7 g/L

**BRIX AT HARVEST** 22.1

**BARREL AGING** 14 Months French Oak, 33% New



**VINEYARD1** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.