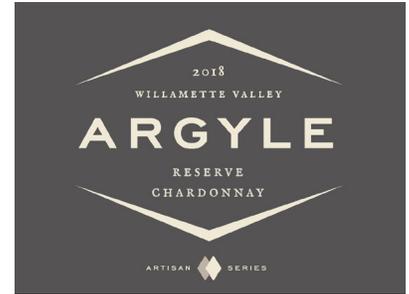


ARGYLE

Reserve Chardonnay | 2018 Willamette Valley AVA

ARTISAN  SERIES



995 CASES

TASTING NOTES

Grown in the volcanic soils of the Dundee Hills and Eola-Amity Hills between our 3 sites, Reserve Chardonnay showcases silky elegance and mineral tension. Gentle pressing and long aging in French oak for 16 months allows the delicacy to shine. Crisp apple, Meyer lemon, and ginger are poised with spicy lees-aged texture and energetic length.

VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to bud break during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer continued to be warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. This allowed for still wine ripening (and the cellar crew!) to slow down and catch their breath before finishing out with beautiful late September and early October weather. In all, the 2018 harvest was very condensed, having started with Chardonnay at the lower elevations of Lone Star Vineyard in the Eola-Amity Hills on September 4th and finishing with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 2nd.

ABV 13.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 7 - 27, 2018

pH 3.20
TA 6.8 g/L
BRIX AT HARVEST 21.6
BARREL AGING 16 Months French Oak, 15% New



VINEYARD1 Knudsen Vineyard
LOCATION Dundee Hills AVA
ELEVATION 530-1000 ft.

VINEYARD2 Lone Star Vineyard
LOCATION Eola-Amity Hills AVA
ELEVATION 200-400 ft.

VINEYARD3 Spirit Hill Vineyard
LOCATION Eola-Amity Hills AVA
ELEVATION 700-850 ft.