

ARGYLE

Spirit Hill Vineyard Chardonnay 2018 | Eola-Amity Hills AVA

ARTISAN  SERIES



75 CASES

TASTING NOTES

The highly elevated and exposed rocky, volcanic hillsides of the Eola-Amity Hills provide Spirit Hill Vineyard Chardonnay with concentration and tension. Blended from one neutral puncheon of 548 Dijon Clone Chardonnay and one new barrique of 76 Dijon Clone Chardonnay, this year's vintage shows white peach, lemon pith, and jasmine underlined with persistent texture and savory spice. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak.

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. 20 and 27, 2018

COMPOSITION 100% Chardonnay

pH 3.12

TA 7.4 g/L

BRIX AT HARVEST 21.8

BARREL AGING 16 Months French Oak, 33% New



VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.