

# ARGYLE

## Nuthouse Chardonnay | 2019 Eola-Amity Hills AVA

MASTER  SERIES



375 CASES

### TASTING NOTES

Nuthouse Chardonnay showcases the density and mineral tension of the Eola-Amity Hills. Blended between our two sites, the core of the wine is the Lone Star Vineyard, bringing white peach, baking spice, and depth, while the smaller component of Spirit Hill Vineyard highlights floral freshness and energetic length. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 18 months in French oak.

### VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.

**ABV** 13.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 5 - Oct. 10, 2019

**pH** 3.22

**TA** 6.6 g/L

**BRIX AT HARVEST** 21.5

**BARREL AGING** 18 months French Oak, 30% New



**VINEYARD1** Lone Star Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 200-400 ft.

**VINEYARD1** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.