



ARGYLE

Blanc de Blancs | 2014
Knudsen Vineyard

Dundee Hills AVA

TASTING NOTES

Knudsen Vineyard Blanc de Blancs has been sourced from own-rooted Dijon Clone Chardonnay in Julia Lee's Block since the wine's first bottling in 1995. Planted in 1990, at 850 feet of elevation, this wine is defined by white peach, Bosc pear, and fine toasted hazelnut, refined by layers of delicate creamy precision and volcanic tension. Fermenting and aging in our oldest neutral oak barrels expands its middle palate depth and builds upon its taut, savory length.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors.

The summer was quite warm, seeing a near record number of 90+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard, Dundee Hills AVA
COMPOSITION	100% Chardonnay
HARVESTED	Sept. 16, 2014
AVG. BRIX AT HARVEST	19.4
ALCOHOL % by Vol.	12.5%
BARREL FERMENTATION	100% Barrel Fermented and Aged
MALOLACTIC	8% Malolactic Fermentation
DOSAGE	8 g/L
CASES PRODUCED	715
DISGORGED ON DEMAND	



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