



NUTHOUSE

Chardonnay | 2016
Eola-Amity Hills AVA

TASTING NOTES

Entirely from our Lone Star Vineyard, Nuthouse Chardonnay displays the richness and power of the Eola-Amity Hills, while still balancing along its tranquil frame. Orchard fruit, Meyer lemon, roast hazelnut, and sleek minerality quiver around dense, yet crystalline delicacy. Entirely barrel fermented, the wine was allowed to age elegantly on full lees for 16 months in French oak, of which 30% were new. The middle palate fills the mouth with weight and texture, while finishing with persistence and definition.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
AVA	Eola-Amity Hills Ava
HARVESTED	September 24, 2016
BRIX AT HARVEST	21.6
ALCOHOL % by Vol.	13.5%
AGING	16 months French Oak, 30% New
CASES PRODUCED	250
WINEMAKER	Nate Klostermann



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