

# ARGYLE



Chardonnay | 2015  
Willamette Valley AVA

GROWER ♦ SERIES

Fermented in stainless steel and French oak barrels, the wine is all bright fruit clarity and precision. The middle palate is energetic crunchy lemon and white peach, balanced with an underlying subtle, spicy creaminess. The natural acidity is buoyant and fresh, finishing long, clean, and pure.

For more information: [argylewinery.com](http://argylewinery.com)

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