

ARGYLE

Nuthouse Chardonnay | 2018 Eola-Amity Hills AVA

MASTER  SERIES



TASTING NOTES

Nuthouse Chardonnay showcases the density and mineral tension of the Eola-Amity Hills. Blended between our two blocks of chardonnay at Lone Star Vineyard, the core of the wine is the 1999 planting of Dijon 95, bringing spicy stone fruit and weight, while the 2000 planting of Dijon 96 highlights floral freshness and energetic length. 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.



397 CASES

ABV 13.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 4 to 21, 2018

BRIX AT HARVEST 21.8

pH 3.17

TA 6.8 g/L

BARREL AGING 16 Months French Oak, 23% New



VINEYARD1 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200–400 ft.