



ARGYLE

Chardonnay | 2016

Willamette Valley AVA

TASTING NOTES

Blended between our three vineyards, Argyle Chardonnay displays the concentration and tension of the Eola-Amity Hills, with the graceful delicacy of the Dundee Hills. Fermented and aged on the lees in mostly neutral French oak barrels, the 2016 vintage is sleek flint and crunchy citrus, balanced with an underlying creaminess. The natural acidity is lively and fresh, finishing long, clean, and pure.

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

HARVESTED	Aug. 25-Sept. 21, 2016
BRIX AT HARVEST	21.8
ALCOHOL % by Vol.	13.5%
BARREL AGING	11 Months Neutral French Oak, 10% New
PRODUCTION	2000 Cases



ARGYLEWINERY.COM/WINEINFO