



2009 WILLAMETTE VALLEY CHARDONNAY

Winemaker's Tasting Notes

The wine is a delicate straw color with a complex nose of summer wheat field, ripening pears, cantaloupe, and a hint of white peach and cashew. The 2009 Willamette Valley Chardonnay saw a portion of the blend being fermented in stainless steel and another portion being fermented in small neutral oak barrels. The stainless steel fraction of the blend is exemplified by a streak of minerality and pure fresh fruit (peach and melon) driven flavors, while the barrel aged components lend a complexity and broader palate with hints of pineapple and graham cracker.

Winemaker's Production Notes

2009 was all about farming to balance Mother Nature's surprises. Argyle's farming culture got the crop level right on. We stripped leaves after the burning sun of August and in time for the Labor Day rains. We also believed September's drying, east wind forecast and put a security of water onto the vines to help them ride out the drying, late season heat with a maximum of ripening—which is the name of the game here in the Willamette Valley. Picking was unusually "segmented" this year. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and thus picking. But in 2009 Argyle picked high and low elevation fruit at the same time! We picked all the sparkling fruit, then rested for a couple of days, then all the Chardonnay for still wine, rested another few days, then all the red came in. The resulting wines are gorgeous, perky and sexy. I don't know that I have seen a more sensuous expression of flavor and aromas in my 23 years of Willamette Valley winemaking.

Wine Production Stats

Varietals: 100% Oregon Chardonnay, Dijon clone
 Vineyards: Knudsen Vineyard, Stoller Vineyard, and Lonestar Vineyard
 AVA: Willamette Valley
 Alcohol: 12.5%
 Bottled: September 2010
 Cases Produced: 5,830
 Winemakers: Rollin Soles and Andrew Davis