

ARGOT

2019 CHARDONNAY, SIMPATICO RANCH BENNETT VALLEY, SONOMA COUNTY



WINE NOTES Inspired by Simpatico’s textbook-perfect grapes, this wine is crafted using the traditional Meursault-inspired winemaking regimen—barrel fermented in French oak, full malolactic, extended elevage, sur lie aged on heavy lees, minimal sulfuring, finished in stainless steel—to create a brilliant, complex Chardonnay, with few peers.

VINEYARD Planted in 1974. Shallow volcanic soils on the gently-sloped, south-facing foothills of Bennett Peak on the floor of Bennett Valley. One of the coolest Chardonnay vineyards in Sonoma County.

WINEMAKER NOTES – *Simpatico Ranch’s winning streak continues! Consistent, low-drama vintages like 2019 play perfectly towards the vineyard’s gnarly and knobbed 45-year old Chardonnay vines. This wine is pure pleasure. Key lime pie topped with toasted merengue floats out of the glass. Coating the palate is a rich and vibrant melon drizzled with orange blossom honey. Light on its feet, yet packed with flavor, each sip leaves you wanting more.*

PRESS ‘*This is stunning!*’ —96 pts, Lisa Perotti-Brown

VINTAGE
2019

CUVEE
100% Chardonnay
Old-Wente Selection

HARVEST
Oct 21

ALCOHOL
14.2%

FERMENT
Barrel Fermented
Native yeast

BARRELS
French Oak, 60% new

ELEVAGE
20 month (sur lie)
2 mos. in steel

PRODUCTION
250 cases