

Argot Chardonnay Sonoma County

Argot Wines

United States - California - Sonoma County

Produced from three vineyards in the significantly cool AVA of Bennett Valley — two located on the valley floor; one on the north-facing hillsides overlooking the valley. The cool microclimates, old vines and deep volcanic soils allow their grapes an extended ripening period on the vine, resulting in perfect balance and concentrated flavors. Raised by minimalistic methods — native barrel fermentations in used oak, sur-lie aging and an extended élevage — often associated with the classic Chardonnay winemaking techniques of Meursault, have led to a glorious Chardonnay. Pouring green-tinged into the glass, the nose and palate exude Pome fruits, white flowers and citrus blossoms, all delivered by the gorgeous textures that only barrel-fermented and barrel-raised Chardonnay achieves.

Specifications

Appellation	Sonoma County
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	10-20 years
Soil type	Volcanic
Vinification	Night harvested by hand on October 1, 10 and 21st. Whole-cluster pressed at low pressures, over multiple hours. Gently settled overnight before barreling down. </> Spontaneous primary and secondary fermentations occur in barrel on their fine lees. AGING: 15 months in used French oak barrels, primarily second pass. Never racked prior to bottling. Bottled un-fined, unfiltered.
Production	600 (9-liter cases)



Codes, Weights and Measures

UPC	7 84585 02489 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02489 3
Case Weight	40
Cases/Pallet	44
Layers/Pallet	11
ABV	14.20%

SRP	\$ 44.99 USD 750mL Bottle
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