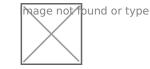
## Argot Chardonnay Sonoma County Argot Wines

## **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 **Varietals** 100% Chardonnay

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% \$ 44.99 USD 750ml Bottle