



2005 Nuthouse Chardonnay

The Nuthouse designation is used for our biggest, boldest, most tumescent wines. Nuthouse takes its name from where it is barrel aged and fermented—in our winery that was formerly a hazelnut drying facility.

TASTING NOTES

This is an especially pulchritudinous Chardonnay! Argyle Chardonnays shine when Mother Nature does not. The aroma is multi-layered and repays time in the glass. Look for white peach and pear fruit, roasted hazelnut and cashew, vanilla bean spice, and a lovely pear crumble pastry aromas. The palate is equally rich and juicy with a mineral structure. Flavors of peach, pear fruit salad are carried by a creamy texture and long fresh fruit and spice finish. Like out still fresh 1995 Chardonnay, expect this wine to repay cellaring for quite some time.

PRODUCTION NOTES

The 2005 vintage was especially challenging. September AND October were significantly cooler and less sunny than normal. Cold fronts from the North Pacific followed one after the other. Good news—bad news: cool wet weather doesn't favor mold growth, cool wet weather makes picking decisions and cellar work much more difficult. The rate of ripening was slowed to a snails pace. This is the sort of vintage Argyle thrives on. The wine is the result of our vineyard and winemaking ability to “stay the distance”!