

ARGOT

2023 CHARDONNAY

BENNETT VALLEY, SONOMA COUNTY

WINE NOTES Raised with minimalist methods associated with the classic Chardonnay winemaking techniques of Meursault—native primary and secondary fermentations, carried out in single-passed barrels, with extended elevage and sur lie aging.

VINEYARD Sourced from multiple sites located on the floor of Bennett Valley—an ancient volcano forming a geological bowl which traps coastal influence drawn in through Crane Canyon Gap. Bennett Valley’s volcanic soils conspire with its uniquely cool microclimate, to slowly ripen textbook perfect, terroir-stamped Chardonnay grapes each vintage.

WINEMAKER NOTES – The characteristics of our vineyards and extended ripening period on the vine, result in wines of impeccable balance with concentrated flavors of white flowers, stone fruits and root herbs.

PRESS *‘This is the kind of Chardonnay I could drink from morning to morning. Rich yet precise, this is a beautifully composed and texturally compelling wine.*
—93 pts, Jonathan Cristaldi, Decanter Magazine



VINTAGE
2023

CUVEE
100% Chardonnay
Clones: Old-Wente

HARVEST
Oct 14

ALCOHOL
14.2%

FERMENT
Native, primary
and secondary

BARRELS
French Oak, once-used

ELEVAGE
14 months

PRODUCTION
200 cases