



ARGYLE

Reserve Pinot Noir | 2014

Willamette Valley AVA

TASTING NOTES

A laudable glimpse of the Willamette Valley's finest offerings, our Reserve Pinot Noir is truly a celebration of balance. All three of our vineyards are based in volcanic, red soils, contributing to the sweet cherry, redheart plum, and toasted, rich, earth nose. The tannins are firm, but rounded, an underlying minerality which drives the mid-palate through the long finish. While delving for pure fruit flavors and juicy acidity, we hang our phenolic hat on our trademark silky texture, which has been enhanced through cold soaking in small, 1.5-ton fermenters, along with aging 16 months in French oak barrels.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days.

VINIFICATION NOTES

VINEYARDS	35% Knudsen Vineyard, 35% Spirit Hill Vineyard, 30% Lone Star Vineyard
HARVESTED	Sept. 11 – Oct. 7, 2014
AVG. BRIX AT HARVEST	23.9
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	7400
BARREL AGING	30% New French Oak, 16 Months
WINEMAKERS	Nate Klostermann



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