



ARGYLE

Lone Star Pinot Noir | 2014 Eola-Amity Hills AVA

TASTING NOTES

Created and released to celebrate our 20th anniversary of the planting of Lone Star Vineyard, this Pinot Noir was blended from our three favorite blocks of the vintage to capture the unique, sometimes fleeting red-fruited character Lone Star Vineyard can provide. Red cherry, tobacco leaf, and grilled beets are framed its dense core, while the firm tannins persist through its long, creamy finish. In the spirit of experimentation, the wine was allowed to age on its lees six months longer than usual for a total of 24 months in French oak, with the intention of trying to find more savory depth and length.

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. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

VINIFICATION NOTES

VINEYARD	100% Lone Star Vineyard
HARVESTED	Sept. 12-18, 2014
AVG. BRIX AT HARVEST	24.0
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	342
BARREL AGING	40% New French Oak, 24 Months
WINEMAKER	Nate Klostermann

This limited-edition release is sold in a two-bottle set with a custom wood gift box at the Argyle Tasting House or online at argylewinery.com

