



ARGYLE

Minus Five Riesling | 2014

Lone Star Vineyard
Eola-Amity Hills AVA

ARTISAN  SERIES

TASTING NOTES

Ripe, whole clusters of Riesling from Lone Star Vineyard are flash frozen at Minus Five degrees Fahrenheit then pressed with even, gentle pressure. Over the course of two days, the highly concentrated juice slowly dribbles out of the press and into a small tank for settling, then racked for slow, cool fermentation. Citrus peel, honey, and delicate floral aromatics flow into the intense middle palate full of sweet, silky, golden yellow fruits, all balanced with long, focused acidity.

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

BRIX AT HARVEST	31.2
HARVESTED	September 28, 2014
ALCOHOL % by Vol.	10.0%
RESIDUAL SUGAR	170 g/L
CASES PRODUCED	120
WINEMAKER	Nate Klostermann



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