



NUTHOUSE

Pinot Noir | 2014
Eola-Amity Hills AVA

TASTING NOTES

Blended across our two vineyard sites in the Eola-Amity Hills, 2014 Nuthouse Pinot Noir marries the low-elevation base notes of the Lone Star Vineyard with the bright acidity and energy of the higher-elevated Spirit Hill Vineyard. Warmer than the previous vintage, and without the distraction of late September rains, the 2014 vintage has brought elegantly ripe flavors. Black cherry, plum, anise, and black pepper are framed in its dense core, while the finely grained tannins persist through its long, creamy finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 40% was new.

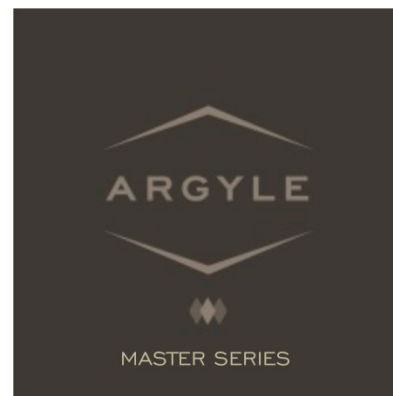
VINTAGE NOTES

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

VINEYARDS	Spirit Hill – 65%, Lone Star – 35%
AVG. BRIX AT HARVEST	24.0
HARVEST DATES	Sept. 13 – Oct. 7, 2014
ALCOHOL % by Vol.	14.1%
BARREL AGING	French Oak 16 Months – 40% New
CASES PRODUCED	975
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO