



NUTHOUSE

Riesling | 2014
Eola-Amity Hills AVA

TASTING NOTES

Lone Star Vineyard has three separate blocks of Riesling totalling just under seven acres of fruit, which amounts to less than 2% of our overall farming. Winemaking and blending is all about creating options and tools, so we have taken these three tiny blocks and divided them up into both stainless steel and neutral oak barrel fermentations to give us more tools to play with. The stainless steel versions are left with a hint of residual sugar, which emphasize fresh, pure, round fruit, while the neutral oak barrels are taken bone dry to bring the dichotomic elements of both mineral edge and subtle, creamy texture. Left on original lees for 16 months, we have continued to push the boundaries of texture in cool climate Riesling. White peach, orange blossom, and silvery minerality dance with pulsing, vibraceous length. Break out the Pepito de Ternera!

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

BRIX AT HARVEST	21.6
ALCOHOL % by Vol.	12.5%
RESIDUAL SUGAR	8 g/L
CASES PRODUCED	900
AGING	80% Stainless Steel, 20% Neutral Oak
WINEMAKER	Nate Klostermann



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