



ARGYLE

Spirit Hill Pinot Noir | 2014
Eola-Amity Hills AVA

TASTING NOTES

At 700 to 800 feet in elevation and awash with persistent drying winds, Spirit Hill Vineyard is always the last Pinot Noir to be picked and brought into the winery.

Warmer than the previous vintage, and without the distraction of late September rains, the 2014 vintage has brought elegantly ripe flavors.

Ripe wild cherries in chili chocolate sauce, juniper, and deep composted earth frame its tight core, while the firm yet folded tannins persist through its long, vibrant 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.

VINIFICATION NOTES

VINEYARD	100% Spirit Hill Vineyard
HARVESTED	Oct. 6 & 7, 2014
AVG. BRIX AT HARVEST	24
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	600
BARREL AGING	40% New French Oak, 16 Months
WINEMAKER	Nate Klostermann



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