



NUTHOUSE

Riesling | 2015
Eola-Amity Hills AVA

TASTING NOTES

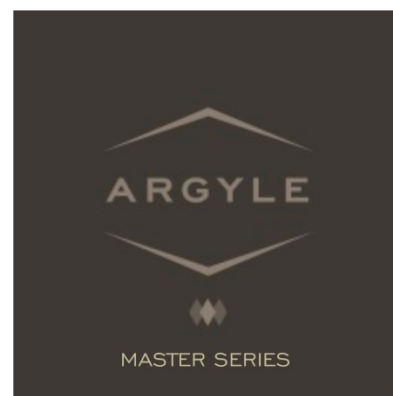
At the top of Lone Star Vineyard, planted to high density on devigorated rootstock, our Riesling soaks up the morning Eola-Amity Hills sunshine with fervor. The grapes were chilled overnight then tumbled in our press, where it then spent the evening soaking upon itself before pressing the next day. After a few days of settling, the juice was racked to our oldest neutral oak barrels for long, cool fermentation. Left upon original lees for 16 months, we have continued to push the boundaries of texture in cool climate Riesling. Lemon pith, honey blossom, and subtle spice dance with silky texture and deep, long acidity. Break out the Carne Adobada!

VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
HARVESTED	September 15, 2015
BRIX AT HARVEST	21.8
ALCOHOL % by Vol.	13.0%
RESIDUAL SUGAR	4 g/L
AGING	100% Neutral Oak
CASES PRODUCED	300
WINEMAKER	Nate Klostermann



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