



ARGYLE

Pinot Noir | 2015

Willamette Valley AVA

TASTING NOTES

Argyle Pinot Noir is an honest representation of the Willamette Valley. Fermented entirely in small 1.5 ton lots and plunged by hand, Argyle Pinot Noir is blended for purity. The nose leans towards dark cherry, red raspberry and spicy earth, while the middle palate is lush and graceful. On the back end, the wine builds density and focus as the silky yet, subtly firm tannins build into the long, energetic finish.

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

HARVESTED	Sept. 7 th – 27 th , 2015
BRIX AT HARVEST	23.5
ALCOHOL % by Vol.	13.9%
WINEMAKER	NATE KLOSTERMANN



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