



ARGYLE

Reserve Pinot Noir | 2015

Willamette Valley AVA

TASTING NOTES

An admirable glimpse of the Willamette Valley's finest offerings, our Reserve Pinot Noir is truly a celebration of balance. All three of our vineyards are based in volcanic, red soils, contributing to its red cherry, rose mallow, and grilled meats. The tannins are firm, but rounded, an underlying minerality which drives the mid-palate through the long finish. While delving for pure fruit flavors and juicy acidity, we hang our phenolic hat on our trademark silky texture, which has been enhanced through cold soaking in small, 1.5-ton fermenters, along with aging 16 months in French oak barrel.

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

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| VINEYARDS | 35% Knudsen Vineyard, 40% Spirit Hill Vineyard, 25% Lone Star Vineyard |
| HARVESTED | Sept. 9 – 27 th , 2015 |
| AVG. BRIX AT HARVEST | 24.0 |
| ALCOHOL % by Vol. | 14.1% |
| CASES PRODUCED | 7000 |
| BARREL AGING | 30% New French Oak, 16 Months |
| WINEMAKERS | Nate Klostermann |



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