



# SPIRITHOUSE

Riesling | 2015  
Eola-Amity Hills AVA

## TASTING NOTES

Always an ongoing exploration, this year's Spirithouse Riesling comes exclusively from our experiments in skin contact, cold-soaked Riesling. Chilled Lone Star Vineyard fruit was de-stemmed into bins and placed back into the cold room to soak upon themselves and pressed at different intervals: from 24 hours up to 30 days. Each pressing was put to neutral oak barrel and allowed to ferment to dryness and left upon lees for 16 months. The resulting wines are of incredible breadth and texture, while teasing out more Riesling-esque aromatics: wild plum, ginger, lemon blossom and white tea. Be sure not to over-chill this wine as it calls for cellar temperature to fully embrace the nuances.

## 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

<b>VINEYARD</b>	Lone Star Vineyard
<b>AVA</b>	Eola-Amity Hills
<b>HARVEST DATES</b>	September 15, 2015
<b>BRIX AT HARVEST</b>	21.4
<b>ALCOHOL % by Vol.</b>	13.5%
<b>RESIDUAL SUGAR</b>	0 g/L
<b>CASES PRODUCED</b>	200
<b>AGING</b>	16 months, Neutral French Oak
<b>WINEMAKER</b>	Nate Klostermann



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)