

## SPIRITHOUSE

## Pinot Noir | 2012

Knudsen Vineyard Dundee Hills AVA

## TASTING NOTES

Spirithouse Pinot Noir returns! Crafted entirely from the high elevation slopes of the Knudsen Vineyard, Spirithouse Pinot Noir requires a long, well-balanced growing season to achieve its distinctive power and elegance. Grown at elevations between 600 and 700 feet, this Pinot Noir rides the line of red clay mineral edge and voluptuous depth.

Elegant red cherry, wispy floral, and savory spice, the middle palate is based in silkiness and youthful acidity. Framed around delicately firm tannins, the length is long and pure, begging for at least a decade of cellaring for her to truly open up. We recommend a companion dish: tea-smoked duck.

## VINTAGE NOTES

We could say that "Mother Nature made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.

**COMPOSITION** 100% PINOT NOIR

BRIX AT HARVEST 23.5

**HARVEST DATE** October 9<sup>th</sup>. 2012

BARREL PROGRAM 100% FRENCH OAK – 35% NEW

ALCOHOL % by Vol. 13.5% CASES PRODUCED 850

**WINEMAKERS** Nate Klostermann



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