



# ARGYLE

## Pinot Noir | 2014

### 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 earthy minerality, 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 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued 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 quite warm, seeing a near record number of 90°+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

## VINIFICATION NOTES

<b>BRUX AT HARVEST</b>	23 - 24
<b>ALCOHOL % by Vol.</b>	13.9%
<b>CASES PRODUCED</b>	35,000
<b>WINEMAKER</b>	NATE KLOSTERMANN



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