



NUTHOUSE

Riesling | 2016
Eola-Amity Hills AVA

TASTING NOTES

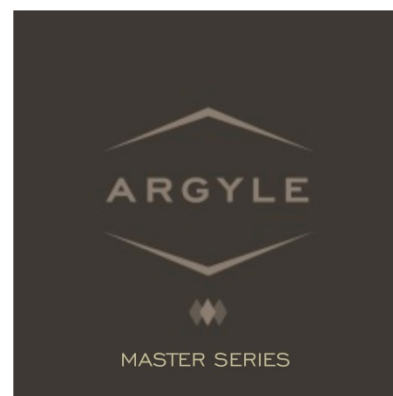
At the top of Lone Star Vineyard, planted to high density on devigorated rootstock, our Riesling soaks up the bountiful morning Eola-Amity Hills sunshine. Upon harvesting, the grapes were chilled overnight, de-stemmed, then put back into the cold room to soak on their skins for 48 hours before pressing. Cool, slow stainless steel fermentation and aging for the first half of its life, then transferred down to neutral wood to further age for a total of 16 months. This delicate Riesling plays on yellow summer fruits, wild honey, and long silky texture.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
HARVESTED	September 22, 2016
BRIX AT HARVEST	22.8
ALCOHOL % by Vol.	13.5%
RESIDUAL SUGAR	4 g/L
CASES PRODUCED	300
WINEMAKER	Nate Klostermann



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