



ARGYLE

Minus Five Riesling | 2015

Lone Star Vineyard
Eola-Amity Hills AVA

ARTISAN  SERIES

TASTING NOTES

Ripe, whole clusters of Riesling from Lone Star Vineyard are flash frozen at Minus Five degrees Fahrenheit then pressed with even, gentle pressure. Over the course of two days, the highly concentrated juice slowly dribbles out of the press and into a small tank for settling, then racked for slow, cool fermentation. White peach, lemon zest, and honeysuckle slowly deepen the intense middle palate full of sweet, silky, golden yellow fruits, all balanced with long, focused acidity.

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

BRIX AT HARVEST	29.4
HARVESTED	September 22, 2015
ALCOHOL % by Vol.	10.0%
RESIDUAL SUGAR	140 g/L
CASES PRODUCED	220
WINEMAKER	Nate Klostermann



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