



ARGYLE

Spirit Hill Pinot Noir | 2015 Eola-Amity Hills AVA

TASTING NOTES

At 700 to 800 feet in elevation and awash with the Eola-Amity Hill's persistent drying winds, Spirit Hill Vineyard is always the last Pinot Noir to be picked and brought into the winery. Black cherry, raspberry leaf, and roast fennel frame its tight core, while the firm yet folded tannins persist through its long, vibrant finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak barrels, of which 15% were new.

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

VINEYARD	100% Spirit Hill Vineyard
AVA	Eola-Amity Hills AVA
HARVESTED	Sept. 22, 2015
AVG. BRIX AT HARVEST	23.4
ALCOHOL % by Vol.	14.1%
FERMENTATION	50% Whole Cluster, 50% De-Stem
BARREL AGING	15% New French Oak, 16 Months
CASES PRODUCED	250
WINEMAKER	Nate Klostermann



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