



NUTHOUSE

Pinot Noir | 2016
Eola-Amity Hills AVA

TASTING NOTES

Entirely from our Lone Star Vineyard, 2016 Nuthouse Pinot Noir exhibits the richness and power of the Eola-Amity Hills while still retaining fresh fruit and vibrant acidity. Black raspberry, rose petal, blood orange, and allspice are framed its dense core, while the finely woven tannins persist through its long, creamy finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 35% were new.

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
AVA	Eola-Amity Hills AVA
HARVESTED	September 15-18, 2016
BRUX AT HARVEST	24.0
ALCOHOL % by Vol.	14.1%
AGING	16 months French Oak, 35% New
CASES PRODUCED	1700
WINEMAKER	Nate Klostermann



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