

ARGYLE



Nuthouse Pinot Noir | 2016
Eola-Amity Hills AVA

MASTER  SERIES

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.

For more information: argylewinery.com

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