



NUTHOUSE

Pinot Noir | 2013

Lone Star Vineyard

Eola-Amity Hills AVA

TASTING NOTES

In years like 2013, it pays dividends to have a warm, low-elevation growing site like we have in our Lone Star Vineyard. Southeast facing, at 250-400 ft. elevation, the fruit at Lone Star captures all of the early morning sunshine peaking up over the Cascades, leading to elegantly-concentrated Pinot Noir. On September 18th, facing the impending rain forecast, we dropped the hammer and initiated a concerted 2-day picking of our best blocks of Lone Star Pinot Noir fruit. The decision paid off, as the wine is now showing bright raspberry, spicy floral and black tea flavors, all woven into a rich, yet energetic frame. A mild grip of tannins is carried through a long, savory finish.

VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest.

Towards the end of September just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

VINIFICATION NOTES

BRIX AT HARVEST	23.5
HARVEST DATES	Sept. 19-20, 2013
ALCOHOL % by Vol.	13.5%
BARREL AGING	French Oak 16 Months – 35% New
CASES PRODUCED	2000
WINEMAKERS	Rollin Soles & Nate Klostermann



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