



NUTHOUSE

Riesling | 2013
Lone Star Vineyard
Eola-Amity Hills AVA

TASTING NOTES

Lone Star Vineyard has three separate blocks of Riesling totaling just under 7 acres of fruit, which amounts to less than 2% of our overall farming. Winemaking and blending is all about creating options and tools, so we have taken these three tiny blocks and cut them up into both stainless steel and neutral oak fermentations to give us more tools to play with. The stainless versions are left with a hint of residual sugar, which emphasize fresh, pure, round fruit while the neutral oak barrels are taken bone dry to bring the dichotomic elements of both mineral edge and subtle, creamy texture. The blending between these two styles across the three blocks of Riesling create an excitement and energy in the salvaries. Heavenly white nectarine, lime blossom, and silvery minerality. Break out the Costillas de Puerco!

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	21.6
HARVEST DATE	OCTOBER 6 TH 2013
RESIDUAL SUGAR	8g/L
ALCOHOL % by Vol.	12%
CASES PRODUCED	1,300
BARREL TREATMENT	70% STAINLESS STEEL, 30% NEUTRAL OAK
WINEMAKER	NATE KLOSTERMANN



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