



ARGYLE

Pinot Noir | 2013

Willamette Valley

TASTING NOTES

Argyle Pinot Noir is an honest representation of the Willamette Valley. Fermented entirely in small lots, and blended for purity, 2013 toes the line between red and dark cherry, while offering spicy forest floor and hints of black tea. The palate is lively and graceful, building density and focus as the silky tannins build into the long, energetic 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

COMPOSITION	100% PINOT NOIR
BRIX AT HARVEST	22 - 23
ALCOHOL % by Vol.	13.0%
CASES PRODUCED	35,000
WINEMAKER	Nate Klostermann



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