



ARGYLE

Riesling | 2013

Eola-Amity Hills AVA

TASTING NOTES

Entirely from Lone Star Vineyard, 2013 Argyle Riesling is full of citrus blossom, ginger, and honeycomb. The balance of residual sugar and acidity is achieved through the blending of barrels both bone dry and those containing residual sugar. The interplay of acidity and residual sugar inspires the salivaries to flow freely. Fleshy and round through the middle, the focused acidity brings an edgy nervosity to the long 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

VINEYARD	Lone Star Vineyard
HARVESTED	Oct. 6, 2013
BRIX AT HARVEST	19.4
ALCOHOL % by Vol.	10.5%
RESIDUAL SUGAR	30 g/L
CASES PRODUCED	95
WINEMAKER	NATE KLOSTERMANN



ARGYLEWINERY.COM/WINEINFO