



ARGYLE

Pinot Noir | 2013
Spirit Hill Vineyard
Eola - Amity Hills AVA

TASTING NOTES

Sitting atop the Eola-Amity Hills, Pinot Noir from Spirit Hill Vineyard has the unique ability to *weather the storm*. Gusty, cool, breezes and shallow volcanic soils help it hold up to even the most ferocious of autumnal squall. Harvested after the September rains and into a gorgeous October, this year's Spirit Hill fruit leans to red cherry, currant, leather, and licorice. The mid palate is silky with faint, dusty tannin on 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

COMPOSITION	100% PINOT NOIR
HARVEST DATE	12 OCTOBER 2013
BRIX AT HARVEST	23.5
ALCOHOL % by Vol.	13.5%
CASES PRODUCED	200
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO