



SPIRITHOUSE

Pinot Noir | 2013

Lone Star Vineyard

Eola-Amity Hills AVA

TASTING NOTES

For the first time in its history, Spirithouse Pinot Noir has been sourced entirely from Lone Star Vineyard in the Eola-Amity Hills. The site is typically known for its darker, more structured Pinot Noirs, however there are two small blocks at the top of the vineyard that reliably produce more silky, red-fruited, yet dense Pinot Noir. Cherry blossom, tobacco, and all spice linger against a creamy, floral raspberry middle. The tannins are embracing, yet refined, which carry into its long, generous 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.

COMPOSITION	100% PINOT NOIR
BRIX AT HARVEST	23.5
HARVEST DATE	September 21, 2013
ALCOHOL % by Vol.	13.5%
CASES PRODUCED	500
BARREL PROGRAM	16 Months French Oak, 35% New
WINEMAKER	Nate Klostermann



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