



SPIRITHOUSE

Riesling | 2013

Lone Star Vineyard

Eola-Amity Hills AVA

TASTING NOTES

East facing and lower in elevation, Lone Star Vineyard is well suited for capturing the morning sunshine and warmth that Riesling loves. This is particularly important in growing seasons like 2013, when mother nature decides to shut down the season with a particularly long, tall glass of Oregon rain. Fermented to dryness and left upon its lees for 12 months in old, neutral oak barrels, Spirithouse Riesling is a wine of nuanced flavor and texture. The nose is delicate floral and sweet pea, while exuding a undeniable sense of petrichor: *a pleasant smell that frequently accompanies the first rain after a long period of warm, dry weather*. The mid palate is deep, hinting at faint creaminess, while Thor's acid hammer cuts and carries to an incredibly long, savory finish. Serve at cellar temperature.

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	20.5
HARVEST DATE	October 6 th , 2013
RESIDUAL SUGAR	3 g/L
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	125
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO