



ARGYLE

Pinot Noir | 2017

Willamette Valley AVA

TASTING NOTES

Argyle Pinot Noir is a veritable representation of the Willamette Valley. Fermented entirely in small, 1.5 ton lots and plunged by hand, Argyle Pinot Noir is blended for purity and focus. The 2017 vintage toes the line between red and dark fruit with savory spice and delicate floral notes. Late season ripening in 2017 lends itself to a lively, fresh middle palate along with classic Argyle silky texture and persistent length.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

HARVESTED	Sept 27-Oct 14, 2017
BRIX AT HARVEST	23.0
ALCOHOL % by Vol.	13.8%
WINEMAKER	NATE KLOSTERMANN



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