



Geoff Hall
Vineyard Manager and Viticulturist

As the vineyard manager for Argyle, Geoff Hall leads a talented, in-house vineyard team of more than 25 employees as he oversees the farming of Argyle's renowned estate program. A rising star of Oregon viticulture, Geoff brings an extensive knowledge of winegrowing gained on three continents to Argyle's grower first approach to farming. Under his leadership, Argyle remains at the forefront of viticultural and winemaking practices that embrace both the traditional and innovative. At the same time, Geoff works collaboratively with Winemaker Nate Klostermann to grow grapes that reflect the distinctive character of the winery's four estate vineyards.

Born in Alaska, and raised in Idaho, Geoff studied biology at the University of Idaho. Though he originally intended to go to medical school, his love of nature inspired him to change his path to agriculture, and he went on to earn a master's degree in viticulture at Washington State University. Eager to gain a global perspective of viticulture, Geoff traveled to Italy, where he worked in the vineyards and winery at Piedmont's multigenerational, family-run Ceretto winery. From there, Geoff traveled to Tasmania for a Southern Hemisphere harvest at Australia's acclaimed Domaine A, where he worked with the winery's historic Stoney Vineyard.

With experience gained in both the Old World and the New, Geoff returned to the U.S. and joined Oregon's Adelsheim Vineyard where he helped to oversee grower relations, before becoming the viticulturist at Ste. Michelle Wine Estates in 2012. There, Geoff quickly distinguished himself, and in 2014 he was named Oregon vineyard manager, in charge of overseeing the company's Oregon vineyard properties, including Erath's 120-acre Pinot and Chardonnay-focused Willakia Estate in the Eola-Amity Hills appellation.

In 2017, Geoff left St. Michelle to join Argyle, where he oversees an estate program that includes more than 400 acres of vines, spread across four vineyards, including three in the Dundee Hills and Eola-Amity Hills AVAs. In addition to stewarding the farming at Argyle's famed Knudsen, Spirit Hill and Lone Star vineyards, Geoff played a key role in Argyle's new Giving Tree Vineyard in the Willamette Valley. In all of these vineyards, Geoff and his team proactively adjust their farming to the character of each site and growing season. This includes vintage-specific decisions designed to tailor the farming of individual blocks to either still or sparkling wine, depending on the growing conditions.

"In terms of climates, clones, rootstocks, elevations, exposures and soil types, our estate vineyards provide a remarkably diverse palette for our winemaking team," says Geoff. "At the same time, grapes for still wines are farmed very differently than for sparkling, and vice versa. How we choose to farm our grapes defines what kind of wine we are making from each individual block." In keeping with Argyle's commitment to sustainability and the long-term health and vitality of its estate vineyards, Geoff also strives to make Argyle evermore environmentally conscious. "We were one of the very first Oregon wineries to earn LIVE

certification,” adds Geoff. “We do not see our certification as the end of a process; we see it as the beginning. As winegrowers, everything we do is defined by our relationship with our environment, and we are constantly striving to be better, more thoughtful and more in tune with our vineyards and the natural world. For us, this is a cornerstone of great wine.”