



ARGYLE

Spirit Hill Pinot Noir | 2016
Eola-Amity Hills AVA

TASTING NOTES

At 700 to 800 feet in elevation and awash in the Eola-Amity Hill's persistent drying winds, Spirit Hill Vineyard is always the last Pinot Noir to be picked and handled in the winery. Dark cherry, black tea, and orange peel frame its tight core, while the well framed tannins persist through its long, vibrant finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARD	100% Spirit Hill Vineyard
AVA	Eola-Amity Hills AVA
HARVESTED	Sept. 17, 2016
AVG. BRIX AT HARVEST	23.8
ALCOHOL % by Vol.	13.8%
FERMENTATION	30% Whole Cluster
BARREL AGING	16 Months French Oak, 30% New
CASES PRODUCED	458
WINEMAKER	Nate Klostermann



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