



NUTHOUSE

Riesling | 2017
Eola-Amity Hills AVA

TASTING NOTES

At the top of Lone Star Vineyard, planted to high density on devigorated rootstock, our Riesling soaks up the generous Eola-Amity Hills morning sunshine. Upon harvesting, the grapes were chilled overnight, de-stemmed, and then put back into the cold room to soak on their skins for 48 hours before pressing. It underwent cool, slow stainless steel fermentation and aging for the first half of its life, then it was transferred down to neutral wood to further age for a total of 14 months. White flowers, lemon blossom, and subtle creamy spice glide into a long, silky textured finish. Break out the Haemul Pajeon!

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

VINEYARD	Lone Star Vineyard
HARVESTED	Oct. 14, 2017
BRIX AT HARVEST	21.5
ALCOHOL % by Vol.	12.0%
RESIDUAL SUGAR	4 g/L
CASES PRODUCED	301
WINEMAKER	Nate Klostermann



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