



ARGYLE

Minus Five Riesling | 2017

Lone Star Vineyard

Eola-Amity Hills AVA

TASTING NOTES

Ripe, whole clusters of Riesling from Lone Star Vineyard were flash frozen at Minus Five degrees Fahrenheit then pressed with even, gentle pressure. Over the course of two days, the highly concentrated juice slowly dribbles out of the press, leaving the frozen water behind. White flowers, lemon zest, and green Anjou pear slowly deepen the intense middle palate full of sweet, silky, golden yellow fruits, all balanced with long, focused acidity.

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	27.8
ALCOHOL % by Vol.	10.0%
RESIDUAL SUGAR	140 g/L
CASES PRODUCED	100
WINEMAKER	Nate Klostermann

