



# ARGYLE

## Lone Star Pinot Noir | 2017

### Eola-Amity Hills AVA

## TASTING NOTES

Lone Star Vineyard Pinot Noir is blended from three parcels on the site that lean towards the fleeting, red-fruited, floral spectrum of Eola-Amity Hills Pinot Noir. These three blocks are situated at the top of the vineyard at 400 feet elevation, planted in 2002. Red raspberry, red cherry, tobacco leaf, and lavender are heartened by a dense core of fresh, vibrant acidity. The wine opens with sleekness and elegance and finishes with polished, yet firm tannin. Cold soaking and fermenting in small, 1.5-ton fermenters enhances silky texture, while 10% whole cluster inclusion brings subtly spicy 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

<b>VINEYARDS</b>	Lone Star Vineyard
<b>AVA</b>	Eola-Amity Hills AVA
<b>HARVESTED</b>	Sept. 27 - 30, 2017
<b>BRIX AT HARVEST</b>	23.2
<b>ALCOHOL % by Vol.</b>	13.8%
<b>FERMENTATION</b>	10% Whole Cluster
<b>BARREL AGING</b>	35% New French Oak, 16 months
<b>PRODUCTION</b>	402 Cases
<b>WINEMAKER</b>	Nate Klostermann



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