



# SPIRITHOUSE

Riesling | 2017  
Eola-Amity Hills AVA

## TASTING NOTES

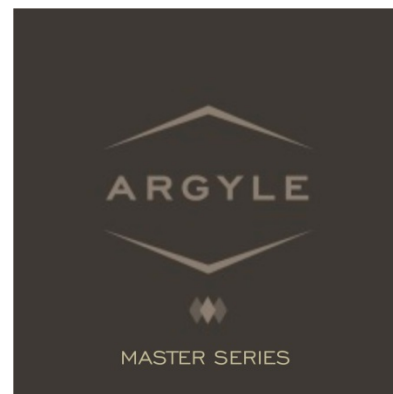
At the top of Lone Star Vineyard, our Riesling soaks up the abundant, early morning Eola-Amity Hills sunshine and cool evening Van Duzer wind. Upon harvesting, the grapes were chilled overnight, de-stemmed, then put back into the cold room to soak on their skins for 48 hours before pressing to capture the vibrant, complex aromatics hiding in their skins. After settling for 5 days, the juice was racked to neutral wood where it was allowed to ferment slowly to dryness and left upon lees for 16 months to enhance savory texture. Bosc pear, grapefruit, and jasmine flow with creamy depth and long mineral finish. Be sure not to over-chill this wine as it calls for cellar temperature to fully embrace its delicacy.

## 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 led 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>VINEYARD</b>	Lone Star Vineyard
<b>AVA</b>	Eola-Amity Hills AVA
<b>HARVESTED</b>	Oct. 14, 2017
<b>BRIX AT HARVEST</b>	21.5
<b>ALCOHOL % by Vol.</b>	12.5%
<b>RESIDUAL SUGAR</b>	0 g/L
<b>BARREL AGING</b>	16 months neutral French Oak
<b>CASES PRODUCED</b>	275
<b>WINEMAKER</b>	Nate Klostermann



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