



ARGYLE

Minus Five Riesling | 2018

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 golden, highly concentrated juice slowly melts out of the press, leaving the frozen water behind, where it was then slowly fermented in one small stainless steel tank. Baked pear, apricot tart, and lemon blossom dance with incredible depth and texture, all balanced with long, focused acidity.

VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to bud break during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer continued to be warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. This allowed for still wine ripening (and the cellar crew!) to slow down and catch their breath before finishing out with beautiful late September and early October weather. In all, the 2018 harvest was very condensed, having started with Chardonnay at the lower elevations of Lone Star Vineyard in the Eola-Amity Hills on September 4th and finishing with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 2nd.

VINIFICATION NOTES

HARVESTED	Oct. 4, 2018
BRIX AT HARVEST	27.1
ALCOHOL % by Vol.	9.0%
RESIDUAL SUGAR	130 g/L
CASES PRODUCED	107
WINEMAKER	NATE KLOSTERMANN



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