



ARGYLE

Pinot Noir | 2018

Willamette Valley AVA

TASTING NOTES

Argyle Pinot Noir highlights the elegance and complexity of the Willamette Valley, showcasing the purity of fruit and supple texture the region has to offer. Fermented entirely in small, 1.5 ton lots and plunged by hand, the 2018 vintage leans dark cherry, red raspberry, and orange zest. Fresh, vibrant acidity is framed with polished tannin along with classic Argyle silky texture and persistent length.

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	Sept 10 - Oct 3, 2018
BRIX AT HARVEST	23.5
ALCOHOL % by Vol.	14.0%
WINEMAKER	NATE KLOSTERMANN



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