

ARGYLE

Giving Tree Vineyard Pinot Noir | 2018 Willamette Valley AVA

ARTISAN  SERIES



150 CASES

TASTING NOTES

Our inaugural bottling of this vineyard, we are continually learning about the great landscapes of the Willamette Valley. Located in the foothills of the Coast Range, west-facing, and in marine sedimentary Bellpine soil, this vineyard is entirely new to everything that we've done here at Argyle. The fruit moves from red to dark, with subtle spice and faint floral woven into its firm, yet polished backbone. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 40% were new.

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.

ABV 13.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 30, 2018

FERMENTATION 80% Whole Cluster

pH 3.69

TA 5.3 g/L

BRIX AT HARVEST 23.2

BARREL AGING 16 Months French Oak, 40% New



VINEYARD1 Giving Tree Vineyard

LOCATION Willamette Valley AVA

ELEVATION 320-580 ft.