

ARGYLE

Nuthouse Pinot Noir | 2018 Eola-Amity Hills AVA

MASTER  SERIES



TASTING NOTES

Entirely from our Lone Star Vineyard, 2018 Nuthouse Pinot Noir highlights the structured, yet refinement of the Eola-Amity Hills. Black cherry, raspberry, rose petal, and savory herbs are buoyed by a dense core of fresh, vibrant acidity. The wine opens with sleekness and elegance while finishing with persistent, polished tannin. Cold soaking and fermenting in small, 1.5-ton fermenters enhances silky texture, while 20% whole cluster inclusion increases freshness, complexity, and 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.



1498 CASES

ABV 13.8%

WINE MAKER Nate Klostermann

HARVESTED Sept. 18 to 25, 2018

BRIX AT HARVEST 23.2

pH 3.60

TA 5.1 g/L

BARREL AGING 16 Months French Oak, 25% New

FERMENTATION 20% Whole Cluster



VINEYARD 1 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200–400 ft.