

# ARGYLE

Spirit Hill Vineyard  
Pinot Meunier  
2018 | Eola-Amity Hills AVA

ARTISAN  SERIES



5 BARRELS

## TASTING NOTES

Inspired by Coteaux Champenois bottlings of Pinot Meunier, we have embarked on an experiment to find our own unique character of red wine Meunier here in the Eola-Amity Hills. Dark and dense, yet subtle red fruit and flowers interweave with savory freshness. Just two 1.5 ton fermenters were produced, one fermented entirely with its stems, the other fermented with just its berries. The resulting blend is just 5 barrels of free run wine from these two ferments, aged in French oak barrels for 16 months.

## 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** 13.8%

**WINE MAKER** Nate Klostermann

**HARVESTED** Oct. 2, 2018

**COMPOSITION** 100% Pinot Meunier

**FERMENTATION** 40% Whole Cluster

**pH** 3.38

**TA** 6.0 g/L

**BRIX AT HARVEST** 23.3

**BARREL AGING** 16 Months French Oak, 20% New



**VINEYARD**1 Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.