

# ARGYLE

## Spirithouse Riesling | 2018 Eola-Amity Hills AVA

MASTER  SERIES



200 CASES

### TASTING NOTES

At the top of Lone Star Vineyard, our Riesling soaks up the abundant early morning Eola-Amity Hills sunshine and cool evening Van Duzer winds. Upon harvesting, the grapes were chilled overnight, de-stemmed, then put back into the cold room to soak on their skins for 48 hours before pressing to capture their vibrant, complex aromatics hiding in their skins. After settling, the juice was racked to neutral wood where it was allowed to slowly ferment and left upon lees for 11 months to enhance savory texture, while retaining vibrance. Citrus blossom, curry leaf, and white peach glide with delicate, creamy depth and a long spicy finish.

### 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** 12.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 25 and Oct. 4, 2018

**BRIX AT HARVEST** 21.0

**RESIDUAL SUGAR** 8g/L

**BARREL AGING** 11 Months Neutral French Oak



**VINEYARD** 1 Lone Star Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 200–400 ft.