

ARGYLE

Pinot Noir | 2019 Willamette Valley AVA

GROWER  SERIES



TASTING NOTES

Argyle Pinot Noir highlights the elegance and complexity of the Willamette Valley, showcasing the purity of fruit and nimble texture the region has to offer. Fermented entirely in small, 1.5 ton lots and plunged by hand, the 2019 vintage leans red cherry, pomegranate, and spiced tea. Fresh, vibrant acidity is framed with polished tannin along with classic Argyle silky texture and persistent length.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.

ABV 13.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 14 - Oct. 10, 2019

COMPOSITION 100% Pinot Noir

pH 3.73

TA 5.0 g/L

BRIX AT HARVEST 23.0

BARREL AGING 60% Stainless Steel, 40% Neutral Barrel



VINEYARD1 Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

VINEYARD3 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.

VINEYARD2 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.

VINEYARD4 Giving Tree Vineyard

LOCATION Willamette Valley

ELEVATION 350-550 ft.