

ARGYLE

Lone Star Pinot Noir | 2018 Eola-Amity Hills AVA

ARTISAN  SERIES



298 CASES

TASTING NOTES

Lone Star Vineyard Pinot Noir is blended from three parcels that focus on the more delicate side of the Eola-Amity Hills. These three blocks are situated at the top of the vineyard at 400 feet elevation, planted in 2002 and 2005. Red fruit is quite fleeting in a warm, dry season like 2018, but this wine shows cherry, red raspberry, white pepper, and rose petal while buoyed by a dense core of fresh, vibrant acidity. The wine opens with sleekness and elegance and finishes with polished, yet firm tannin. Cold soaking and fermenting in small, 1.5-ton fermenters enhances silky texture, while 10% whole cluster inclusion brings subtle, spicy 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.

ABV 13.8%
WINE MAKER Nate Klostermann
HARVESTED Sept. 23, 2018
FERMENTATION 10% Whole Cluster

pH 3.68
TA 5.1 g/L
BRIX AT HARVEST 23.2
BARREL AGING 16 Months French Oak, 30% New



VINEYARD1 Lone Star Vineyard
LOCATION Eola Amity Hills AVA
ELEVATION 200-400 ft.