

ARGYLE

Minus Five Riesling | 2019 Eola-Amity Hills AVA

ARTISAN  SERIES



100 Cases

TASTING NOTES

Ripe, whole clusters of Riesling from Lone Star Vineyard were flash frozen at Minus Five degrees Fahrenheit then pressed with even, gentle pressure over the course of two days. The golden, highly concentrated juice slowly melts out of the press, leaving the frozen water behind, where it is then fermented in a small stainless steel tank. Apple tart, spicy ginger, and delicate floral meld with incredible depth and texture, all balanced with long, focused acidity.

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 9%

WINE MAKER Nate Klostermann

HARVESTED Oct. 7, 2019

COMPOSITION 100% Riesling

pH 2.98

TA 9.3 g/L

BRIX AT HARVEST 26.1

RESIDUAL SUGAR 130 g/L



VINEYARD1 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.