

ARGYLE

Spirit Hill Vineyard Pinot Noir 2018 | Eola Amity Hills AVA

ARTISAN  SERIES



300 CASES

TASTING NOTES

At 700 to 850 feet in elevation and engulfed with the Eola-Amity Hill's persistent drying winds, Spirit Hill Vineyard is always the last Pinot Noir to be picked and handled in the winery. Blueberry, dark cherry, and black tea are laced within a structured tannin and mineral tension through its long, energetic finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

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 13.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 24-29, 2018

COMPOSITION 100% Pinot Noir

pH 3.60

TA 5.9 g/L

BRIX AT HARVEST 23.0

BARREL AGING 16 Months French Oak, 30% New

FERMENTATION 40% Whole Cluster



VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.