

ARGYLE

Nuthouse Riesling | 2019 Eola-Amity Hills AVA

MASTER  SERIES



700 CASES

TASTING NOTES

At the top of Lone Star Vineyard, planted to high density on devigorated rootstock, our Riesling soaks up the morning Eola-Amity Hills sunshine throughout the growing season. In a break from the most recent vintages, we direct pressed the majority of the fruit to capture more vibrance and electric energy, while fermenting the majority in stainless steel and a touch of neutral wood. Aging on the lees for 11 months reveals elegant, spicy texture. White flowers, lemon curd, and a hint of marzipan over a core of fresh acidity brings balance and judicious length. Break out the Sii Khrong Muu Yaang!

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 12.0%

WINE MAKER Nate Klostermann

HARVESTED Oct. 6-7, 2019

RESIDUAL SUGAR 12 g/L

pH 3.02

TA 9.2 g/L

BRIX AT HARVEST 20.8

BARREL AGING 80% Stainless Steel,
20% Neutral Barrel



VINEYARD1 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.