

ARGYLE

Spirit Hill Vineyard Pinot Noir 2017 | Eola-Amity Hills AVA

ARTISAN  SERIES



597 CASES

TASTING NOTES

At 700 to 850 feet in elevation and awash 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. Raspberry, marionberry, green tea, and violets flow into a silky middle palate, building structure and polished tannins 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 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

ABV 13.9%

WINE MAKER Nate Klostermann

HARVESTED Oct. 9, 2017

COMPOSITION 100% Pinot Noir

pH 3.62

TA 5.9 g/L

BRIX AT HARVEST 23.6

BARREL AGING 16 Months French Oak, 30% New

FERMENTATION 50% Whole Cluster

VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.