

# ARGYLE

## Giving Tree Vineyard Pinot Noir | 2019 Willamette Valley AVA

ARTISAN  SERIES



400 CASES

### TASTING NOTES

Our second bottling of this vineyard, we are continually learning about our newest site in the Willamette Valley. Located in the foothills of the Coast Range, west-facing, and in marine-sedimentary Bellpine soil, this vineyard is entirely new to everything that we've done here before at Argyle. The fruit moves from red to dark, with baking spice and delicate flowers woven into its firm, yet polished backbone. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 40% were new.

### 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** 13.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 25, 2019

**FERMENTATION** 40% Whole Cluster

**pH** 3.62

**TA** 5.4 g/L

**BRIX AT HARVEST** 23.1

**BARREL AGING** 16 Months French Oak, 40% New



**VINEYARD1** Giving Tree Vineyard

**LOCATION** Willamette Valley AVA

**ELEVATION** 320-580 ft.