

ARGYLE

Spirithouse Riesling | 2019 Eola-Amity Hills AVA

MASTER  SERIES



300 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. Fermented and aged in a combination of neutral oak barrel, puncheon, and concrete egg, the Spirithouse Riesling strives for nuanced texture and density. Lemon pith, white peach, and wet stone build with creamy depth and delicate length.

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 12.5%

WINE MAKER Nate Klostermann

HARVESTED Oct. 6-7, 2019

BRIX AT HARVEST 20.8

RESIDUAL SUGAR 6 g/L

PH: 3.05

TA: 8.9 g/L

BARREL AGING Neutral barrel, puncheon, concrete egg



VINEYARD 1 Lone Star Vineyard
LOCATION Eola-Amity Hills
ELEVATION 400 ft.