

ARGYLE

Lone Star Vineyard Ojo Brilloso Eola-Amity Hills AVA | 2019



3 BARRELS PRODUCED

TASTING NOTES

Managed and selected by Hector Cabrera, this parcel of 667 Pinot Noir was planted in 2002 and sits in the south-facing "panhandle" of the Lone Star vineyard at 325 feet in its rocky volcanic Ritner soils. Only the upper portion of the block was designated for O.B., allowing for its best expression to be shared. Savory density and precise structure weave with black cherry, green tea, and orange peel, while the length is pure, long, and spicy.

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. 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 13.8%
WINE MAKER Nate Klostermann
HARVESTED September 14th, 2019
COMPOSITION 100% Pinot Noir

pH 3.568
TA 5.8 g/L
BRIX AT HARVEST 23.2
DOSAGE 3 g/L
OAK 16 Months French Oak, 33% New
15% Whole Cluster

VINEYARD Lone Star Vineyard
BLOCK 25
LOCATION Eola-Amity Hills
ELEVATION 325 ft

