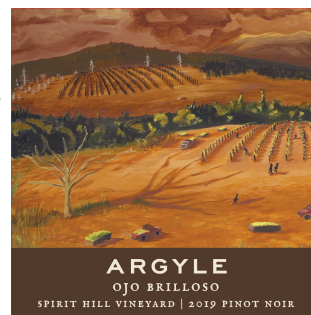


ARGYLE

Spirit Hill Vineyard Ojo Brilloso Eola-Amity Hills AVA | 2019



3 BARRELS PRODUCED

TASTING NOTES

Managed and selected by Francisco Ponce, this parcel of Pommard clone Pinot Noir was the one of the last plantings at Spirit Hill Vineyard in 2014. Located in the southwest section of the vineyard and at 750 feet of elevation, this parcel sees consistent winds, but maintains a degree of elegance due to its deep Jory soils. Sleek and spicy, this wine was fermented with 15% of its stems showing for layered structure, dark cherry, blood orange, and savory 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. 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 October 1st, 2019

COMPOSITION 100% Pinot Noir

pH 3.59

TA 5.9 g/L

BRIX AT HARVEST 22.5

OAK 16 Months French Oak, 33% New
15% Whole Cluster

VINEYARD Spirit Hill Vineyard

BLOCK 26/28

LOCATION Eola-Amity Hills

ELEVATION 750 ft

