

# ARGYLE

## Spirit Hill Vineyard Pinot Noir 2019 | Eola-Amity Hills AVA

ARTISAN  SERIES



### TASTING NOTES

Situated at 700 to 850 feet in elevation, where the vines are engulfed by the Eola-Amity Hill's persistent drying winds, Spirit Hill Vineyard is always our last Pinot Noir to be picked and handled in the winery. Layers of dark berries, black tea, and river rocks are laced within a framework of structured tannins and mineral tension that drive this Pinot Noir to a long, energetic finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 18 months in French oak, of which 30% was 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 budbreak. 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.



300 CASES

**ABV** 13.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 24-29, 2019

**COMPOSITION** 100% Pinot Noir

**pH** 3.61

**TA** 5.8 g/L

**BRIX AT HARVEST** 23.0

**BARREL AGING** 18 months French oak, 30% new

**FERMENTATION** 60% Whole Cluster



**VINEYARD** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.