

ARGYLE

Lone Star Pinot Noir Whole Cluster 2019 | Eola-Amity Hills AVA

ARTISAN  SERIES



145 CASES

TASTING NOTES

Lone Star Vineyard displays the structured, yet refined character of the Eola-Amity Hills, with full-stem inclusion bringing fresh, floral complexity to its dark and savory core. Offering layers of wild cherry, dark chocolate, and rose petal, the fine-grained tannins and delicate complexity are balanced with the crispness of the 2019 vintage. After fermentation and free-run draining, the wine was allowed to age elegantly on its lees for 18 months in French oak barrels, of which 50% 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 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.

ABV 13.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 14th - 21st, 2019

pH 3.61
TA 5.4 g/L
BRIX AT HARVEST 22.3
BARREL AGING 18 Months French Oak, 50% New



VINEYARD1 Lone Star Vineyard
LOCATION Eola Amity Hills AVA
ELEVATION 200-400 ft.