

ARGYLE

Lone Star Pinot Noir | 2019 Eola-Amity Hills AVA

ARTISAN  SERIES



TASTING NOTES

The Lone Star Vineyard Pinot Noir was blended from three prized parcels that focus on the more delicate side of the Eola-Amity Hills. These three blocks are situated at the top of the vineyard at 400 feet elevation and were planted in 2002 and 2005. Flavors of red cherry, fresh violet, and spiced tea are buoyed by a dense core of fresh, vibrant acidity, while finishing with polished, yet, firm tannins. Cold-soaking and fermenting in small, 1.5-ton fermenters enhanced this wine's silky texture and spicy 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 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.



400 CASES

ABV 13.8%
WINE MAKER Nate Klostermann
HARVESTED Sept. 14th - 22nd, 2019

pH 3.66
TA 5.4 g/L
BRIX AT HARVEST 22.6
BARREL AGING 16 Months French Oak, 30% New



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