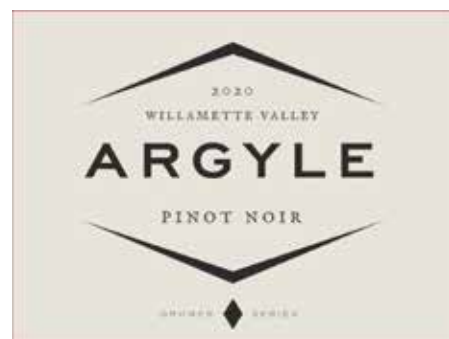


ARGYLE

Pinot Noir | 2020 Willamette Valley AVA

GROWER  SERIES



TASTING NOTES

The Argyle Willamette Valley Pinot Noir highlights the elegance and complexity of the Willamette Valley AVA, showcasing the purity of fruit and lively texture the region has to offer. Delicate fermentation and gentle pressing enhanced this wine's silky mouthfeel. The 2020 vintage showcases both dark and red cherry flavors, as well as black tea and spice accents. On the palate, fresh, vibrant acidity and polished tannins frame the flavors, while adding precise and persistent length.

VINTAGE NOTES

The growing season began with a moderate winter followed by a wet spring, leading to a mid-to-late April budbreak. A cool, rainy middle of June led to a challenging bloom, resulting in some of our lowest yields in a long time. The rest of the summer was quite beautiful—a classic no-AC-required Oregon summer. A late August/early September heat spike accelerated ripening, which sent us into harvest mode on September 1st with Chardonnay at Lone Star Vineyard. After a week of picking, easterly winds blew smoke from the Cascades into the Valley, causing us to stop and re-evaluate our harvest plans. We moved with Mother Nature and decided not to pick anymore red grapes after the fires in order to focus on sparkling wine, chardonnay, riesling and still wine rosé, keeping wine quality at the core and focusing on gentle, low-yield pressing. We finished picking on October 23rd, with a small parcel of late-ripening Lone Star riesling.

ABV 13%
WINE MAKER Nate Klostermann
COMPOSITION 100% Pinot Noir

pH 3.68
TA 5.2 g/L
BRIX AT HARVEST 22.2
OAK 50% Stainless Steel, 50% Neutral Oak

2400 CASES

