

ARGYLE

Spirithouse Pinot Noir Dundee Hills AVA | 2019



MASTER  SERIES

TASTING NOTES

Entirely from Knudsen Vineyard, Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills, while exhibiting the lively energy of the 2019 vintage. Black cherry, blood orange, and savory spice open into delicate floral complexity. The silky tannins and generous weight are balanced with crisp, high elevation acidity, providing tension to the long finish. After fermentation and free run draining, the wine was allowed to age elegantly on its lees for 18 months in French oak, of which 25% 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 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.



400 CASES

ABV 13.8%
WINE MAKER Nate Klostermann
HARVESTED Sept. 14th - Sept. 21st
COMPOSITION 100% Pinot Noir

BRIX AT HARVEST 23.3
BARREL AGING 18 Months French Oak, 25% New
FERMENTATION 20% Whole Cluster

VINEYARD Knudsen Vineyard
LOCATION Dundee Hills
ELEVATION 530-1000 ft.

