

# ARGYLE

## Nuthouse Pinot Noir | 2020 Eola-Amity Hills AVA

MASTER  SERIES



400 CASES

### TASTING NOTES

A classically Eola-Amity Hills blend telling the perfect story of our estate vineyards in this AVA, this Nuthouse Pinot Noir is brooding with crunchy cassis and deep black raspberry notes. Its mouthwatering acidity mellows the textured tannins and adds a layer of depth, personality and longevity.

### 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** 13.0%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 9 - Sept. 20, 2020

**FERMENTATION** Whole cluster fruit was filled into traditional Argyle 1.5T bins, fermenting for 14-20 days. Fruit was gently pressed and racked to barrel.

**pH** 3.53

**TA** 5.6 g/L

**BRIX AT HARVEST** 21.8

**BARREL AGING** 18 months French oak, 40% New  
**CLONES** 777, 667, 115, Pommard

