

ARGYLE

Nuthouse Riesling | 2020 Eola-Amity Hills AVA

MASTER  SERIES



TASTING NOTES

Located at the top of Lone Star Vineyard in high-density plantings on devigorated rootstock, our Riesling vines soak up the morning Eola-Amity Hills sunshine throughout the growing season. At harvest, the grapes were direct-pressed to showcase their vibrancy and electric energy and then fermented and aged for 14 months in neutral wood barrique and puncheon to accentuate this wine's elegant, spicy texture. Pear, citrus blossom, and lanolin are laid over a core of fresh acidity bringing beautiful balance and judicious length. Break out the Bánh canh cá lóc!

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.



500 CASES

ABV 13.0%

WINE MAKER Nate Klostermann

HARVESTED Oct. 7-12, 2020

RESIDUAL SUGAR 4 g/L

pH 3.12

TA 8.2 g/L

BRIX AT HARVEST 21.3

BARREL AGING 100% Neutral Barrel



VINEYARD Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 400 ft.