

ARGYLE

Reserve Pinot Noir | 2021 Willamette Valley AVA

ARTISAN  SERIES



TASTING NOTES

True balance is best expressed in this vintage of our Reserve Pinot noir. The influence of Eola-Amity Hills fruit is powerful and spicy with dense, dark fruit, while the Dundee Hills contributes a soft texture and brightness to the blend. The flavors are so well integrated that no one flavor is out of place, but instead supported by the plushy tannin from the French oak barrel aging. The secret to this fluidity of flavor and texture is in the fermentation. We ferment each block of fruit in small, 1.5 ton fermenter bins to closely monitor the winemaking process, just as we do in the vineyard. This is a classic blend of the 2021 vintage.

VINTAGE NOTES

The 2021 growing season started with a mild and drier-than-normal winter. Spring was relatively cool, with minor frosts in early April and a cold snap in May, but fortunately our vines were unaffected. Rains during bloom in mid-June led to a relatively smaller fruit set. Though a record-breaking heat event at the end of June had us concerned, the vines prevailed and came out unscathed. While July and August were warm and dry, cool nighttime temperatures ensured ideal balanced ripening. Our 2021 harvest began at Lone Star Vineyard on September 7th with our first pick of Chardonnay and concluded at Lone Star Vineyard with our final Riesling pick on October 12th.

ABV 13.8%

WINE MAKER Nate Klostermann

HARVESTED Sept 15 - Sept. 29, 2021

COMPOSITION 100% Pinot Noir

pH 3.71

TA 5.5 g/L

BRIX AT HARVEST 23

BARREL AGING 10 months

OAK French Oak 25% new

7,500 CASES

