

# ARGYLE

DUNDEE OREGON

## 2020 SPIRITHOUSE RIESLING

### TASTING NOTES WITH NATE

We're tipping our hats to the classic old world style of dry Riesling with this 2020 Spirithouse Riesling. Ripe pear, yellow citrus and iconic petrol are the key aromatics present in this vintage alongside lean acidity and a celebrated new world twist.

### APPELLATION

Eola-Amity Hills

### COMPOSITION

100% Riesling

### WINEMAKING

Whole cluster fruit was cold pressed, and barrel fermented in a mixture of old puncheon and barrique

### AGING

9 months in neutral French oak

### ABV | PH

13% | 3.10

### HARVEST DATE

October 7th – October 12th

### BOTTLE DATE

January 13th, 2022

### RELEASE DATE

November 17th, 2022

### CASES

505 – 750mL 6pk/cases

### SRP

\$40



### VINEYARD NOTES

Eola-Amity Hills AVA | 113 Acres Planted  
Founded in 1996 | Jory, Nekia, Ritner and Woodburn Soils  
200' – 400' elevation

### VINTAGE NOTES

Arguably the most memorable winegrowing season in modern Willamette Valley history, the 2020 vintage was filled with various milestones. Ample sunshine welcomed bud break in April with bloom shortly following in early June. Warm days a little rain during the summer meant canopies remained strong and vines produced a small but high-quality crop. Harvest began in late August with fruit designated for sparkling wine shortly followed by still Pinot Noir and Chardonnay grapes. Harvest shifted on September 7th with the influence of smoke from nearby fires. Because of prior vineyard management practices and a favorable ripening period, the grapes were harvested as fast as they could be in order to reduce the impact of smoke on the flavor of wines.