

ARGYLE

DUNDEE OREGON

2021 LONE STAR PINOT NOIR

TASTING NOTES WITH NATE

The 2021 vintage allowed our team to tap into the broodier side of this iconically dark-fruited vineyard. High-toned notes of red fruit peek through and are accented by dark fruits such as blackberry and black cherry. Lone Star's inherently savory spicy qualities are also present, with toasted cinnamon, green cardamom pods, mixed peppercorns, and bay leaf. Accent any meal with this structured and elegant Lone Star gem!

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Pinot Noir

WINEMAKING

Fruit was filled into traditional Argyle 1.5 ton bins, 50% whole cluster, fermenting for 14-20 days. Fruit was gently pressed and racked to barrel.

AGING

14 months in French oak, 25% new oak

ABV | PH

13.8% | 3.66

HARVEST DATE

September 14-25, 2021

BOTTLE DATE

February 2023

RELEASE DATE

February 2023

CASES

700 – 750mL 6pk/cases

SRP

\$55



VINEYARD NOTES

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

VINTAGE NOTES

All signs of the start to the 2021 vintage pointed to a classic spring season. Bud break took place end of April followed by a dry spring. Bloom in June arrived with a rain shower that reduced overall yield potential but allowed for the perfect amount of fruit to ripen on the vines for high quality wine production. Summer remained dry and sunny with plenty of heat to keep the fruit developing. While a heat dome in late June posed a challenge for many in the valley, we experienced no damage from this weather event. These summer events lead to a rather early harvest, which successfully wrapped up the first week of October.