

ARGYLE

DUNDEE OREGON

2021 SPIRIT HILL VINEYARD PINOT MEUNIER

TASTING NOTES WITH NATE

Pinot Meunier is often a floral delight with soft tannins, and this Spirit Hill wine grown on rocky slopes embodies adventure and depth. Approachable and easygoing, this wine surprises with a long, lingering finish. Each sip unveils its charm and leaves a lasting impression.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Pinot Meunier

WINEMAKING

Fruit was destemmed leaving to cold soak for about a week before fermenting for 14-20 days, with fruit fermenting in the traditional Argyle 1.5T fermenter bins. Fruit was gently pressed and racked to barrel.

AGING

16 months in French oak, 35% New

ABV | PH

13% | 3.66

HARVEST DATE

September 18, 2021

BOTTLE DATE

February 1, 2023

RELEASE DATE

June 1, 2023

CASES

100 – 750mL 6pk/cases

SRP

\$55



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.