

ARGYLE

DUNDEE OREGON

2021 NUTHOUSE PINOT NOIR

TASTING NOTES WITH NATE

The elegant mix of two estate vineyards brings forth a sleekness with tension. Raspberry, cacao and violets unfold on the palate, complemented by polished tannin.

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% | 3.69

HARVEST DATE

September 14-29, 2021

BOTTLE DATE

December 28, 2022

RELEASE DATE

January 2023

CASES

400 – 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.