

ARGYLE

DUNDEE OREGON

2021 LONE STAR VINEYARD BLOCK 18 PINOT NOIR

TASTING NOTES WITH NATE

This is what makes winemaking so fun - Block 18 is part of the make up of our Lonestar Vineyard Pinot Noir, but when we tasted this particular block, we immediately noticed something special. This is the alter ego of the classic Lone Star, highlighting the lofty cranberry relish, a unique savory herbaceousness and the most subtle hint of sweet brown spice poking through.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Pinot Noir

WINEMAKING

Fruit was filled into traditional Argyle 1.5 ton bins, 100% destemmed, fermenting for 14-20 days. Fruit was gently pressed and racked to barrel.

AGING

14 months in French oak, 25% new oak

ABV | PH

13.9% | 3.69

HARVEST DATE

September 18, 2021

BOTTLE DATE

March 2022

RELEASE DATE

April 2023

CASES

196 – 750mL 12pk/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.