

ARGYLE

DUNDEE OREGON

2021 KNUDSEN VINEYARD BLOCK 2 OLD VINES PINOT NOIR

TASTING NOTES WITH NATE

There's a refined power to this vintage's wine resembling a Grandmother in the kitchen cooking family recipes - secrets, wisdom, and strength. We can only equate this to the age of these Pommard vines that we gently coaxed the red currant, elderberry, and cassis aromatics over the course of fermentation and aging. Not to mention the robust, but not overshadowing, tannin structure bringing the flavors, texture and age-worthy components all together.

APPELLATION

Dundee Hills

COMPOSITION

100% Pinot Noir

WINEMAKING

Fruit was filled into traditional Argyle 1.5 ton bins, 15% whole cluster, fermenting for 14-20 days. Fruit was gently pressed and racked to barrel.

AGING

14 months in French oak, 35% new oak

ABV | PH

13.5% | 3.65

HARVEST DATE

September 29, 2021

BOTTLE DATE

February 2023

RELEASE DATE

June 2023

CASES

50 – 750mL 6pk/cases

SRP

\$75



VINEYARD NOTES

Dundee Hills AVA | 124 acres planted | Founded in 1972
Red Jory Soil | 630' – 1000' 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.