

ARGYLE

DUNDEE OREGON

2022 MINUS FIVE RIESLING

TASTING NOTES WITH NATE

For those with a sweet tooth and looking for balanced brightness, Minus 5 is a decadent Riesling that wraps up the harvest season. With notes of candied orange peel, lychee, anise, and honeycomb on the palate, this Riesling is an easy compliment to dishes that are 'extra'. It screams for the funkier of cheeses, spicy curries, and caramelized fruit tarts.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Riesling

WINEMAKING

Fruit was frozen and brought back to winery where it was cold pressed for 2 days to extract concentrated sugars and acids.

AGING

6 months stainless steel

ABV | PH

9% | 2.99

HARVEST DATE

October 20, 2022

BOTTLE DATE

September 2023

RELEASE DATE

September 2023

CASES

100 – 750mL 6pk/cases

SRP

\$40



VINTAGE NOTES

Vintage 2022 was yet another very memorable vintage. Starting with a frost event shortly after budbreak, the 2022 vintage was a year like no other. Growers were forced to modify plans and adapt to this event that no one had experienced for many years. A cool, wet spring made for slow growth and a secondary budbreak early May. The shift in phenology timing made for a beautiful bloom, and the lack of tonnage in question quickly changed to a bountiful crop. Tracking similarly to the 2011 vintage, growers started to act quickly and precisely to ensure quality and ripeness at the end of the season. Weather during the rest of the growing season was nearly perfect with daily average temperatures in the mid 80's and minimal rain after the first day of summer. Beautiful growing conditions continued throughout the season with record breaking temperatures in October. The warm dry weather in October enabled us to harvest when the fruit was perfectly ripe. Fruit quality for the 2022 vintage was at an all-time high.