

ARGYLE

DUNDEE OREGON

2021 SPIRITHOUSE PINOT NOIR

TASTING NOTES WITH NATE

Composed and harmonious – a tricky combination to achieve in winemaking, yet perfectly represented in the Spirithouse Pinot Noir. While this wine typically leans red or black fruit, this year it balances between the two, adding in the aromatics of pink flowers and pomegranates and wraps up with silky tannins and rich mouthfeel.

APPELLATION

Dundee Hills

COMPOSITION

100% Pinot Noir

WINEMAKING

Fruit was filled into traditional Argyle 1.5 ton bins, 80% whole cluster, fermenting for 14-20 days. Fruit was gently pressed and racked to barrel.

AGING

16 months in French oak, 40% new

ABV | PH

13.8% | 3.68

HARVEST DATE

September 10–16, 2021

BOTTLE DATE

February 2023

RELEASE DATE

August 2023

CASES

700 – 750mL 6pk/cases

SRP

\$75



VINEYARD NOTES

Eola-Amity Hills AVA | 137 Acres Planted
Founded in 2008 | Red Jory Soil | 700' – 800' 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.