

ARGYLE

DUNDEE OREGON

2021 SPIRITHOUSE RIESLING

TASTING NOTES WITH NATE

Stunning with a bouquet of wild white flowers and citrus blossoms and the iconic palate of old-world Rieslings. With toasted almond, apricot, and a slight hint of petrol, we're seeing the best of Oregon Riesling. What a classic!

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Riesling

WINEMAKING

Fruit was chilled overnight and gently pressed the next morning. Juice was racked to barrels for fermentation and aging.

AGING

16 months in neutral French oak

ABV | PH

12.5% | 3.15

HARVEST DATE

October 12–15, 2021

BOTTLE DATE

February 2023

RELEASE DATE

September 2023

CASES

170 – 750mL 6pk/cases

SRP

\$35



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.