

ARGYLE

DUNDEE OREGON

2021 KNUDSEN VINEYARD PINOT NOIR

TASTING NOTES WITH NATE

Knudsen Vineyard shows the delicacy and refinement of the Dundee Hills. Red cherry, blood orange, and savory spice open into delicate floral complexity. The silky tannins and floating weight are balanced with crisp, high elevation acidity, providing tension to the long finish. After fermentation and free run draining, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 25% were new.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Whole Cluster Pinot Noir

WINEMAKING

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

AGING

16 months in French oak, 25% new oak

ABV | AVG. BRIX

13.8% | 23.2

HARVEST DATE

September 14th-18th, 2021

BOTTLE DATE

February 2023

RELEASE DATE

September 2023

CASES

200 – 750mL 6pk/cases

SRP

\$60



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.