

# ARGYLE

## DUNDEE OREGON

### 2021 SPIRIT HILL VINEYARD PINOT NOIR

#### TASTING NOTES WITH NATE

At 700 to 850 feet in elevation and engulfed with the Eola-Amity Hill's persistent drying winds, Spirit Hill Vineyard is always the last Pinot Noir to be picked and handled in the winery. Raspberry, dusky spice, and wet stone are laced within firm tannin and mineral tension through its long, energetic finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

#### APPELLATION

Eola-Amity Hills

#### COMPOSITION

100% Whole Cluster 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

16 months in French oak, 30% new oak

#### ABV | PH

13.0% | 3.61

#### HARVEST DATE

September 25th-30th, 2021

#### BOTTLE DATE

February 2023

#### RELEASE DATE

September 2023

#### CASES

650 – 750mL 6pk/cases

#### SRP

\$60



#### VINEYARD NOTES

Eola-Amity Hills AVA | 137 Acres Planted  
Founded in 2008 | Jory, Nekia, and Ritner Soils  
700' – 850' 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.