

ARGYLE

DUNDEE OREGON

2022 LONE STAR BLOCK 18 PINOT NOIR

TASTING NOTES WITH NATE

Explore the uniqueness of the 2022 Lone Star Block 18 Pinot Noir. Isolated from Nuthouse rows within Block 18, this wine showcases 100% Clone 667. Darker, spicier, and savory, it embodies pure elegance with notes of sandalwood, fresh bark, and magenta fruits. Delicately crafted with puncheons, it offers a graceful, nuanced experience.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Pinot Noir

WINEMAKING

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

AGING

14 months in French oak, 40% New oak

ABV | PH

13.8% | 3.64

HARVEST DATE

October 22, 2020

BOTTLE DATE

January 2024

RELEASE DATE

March 2024

CASES

200 – 750mL 12pk/cases

SRP

\$65



VINEYARD NOTES

Eola-Amity Hills AVA | 113 Acres Planted
Founded in 1996 | Jory, Nekia, Ritner and Woodburn Soils
200' – 400' elevation

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.