

# ARGYLE

DUNDEE OREGON

## 2022 SPIRIT HILL BLOCK 15 PINOT NOIR

### TASTING NOTES WITH NATE

Immerse yourself in the 2022 Spirit Hill Vineyard Block 15 Pinot Noir. Crafted from 100% Pommard clone, it reflects the essence of its surroundings with aromas of red and dark fruits. Picked later for tension, it balances late-season ripeness with floral elegance, inviting you on a sensory journey.

### 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 French oak, 40% New oak

### ABV | PH

13.5% | 3.68

### HARVEST DATE

October 18, 2022

### BOTTLE DATE

January 2024

### RELEASE DATE

March 2024

### CASES

200 – 750mL 6pk/cases

### SRP

\$65



### VINEYARD NOTES

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