

ARGYLE

DUNDEE OREGON

2022 SPIRIT HILL PINOT MEUNIER

TASTING NOTES WITH NATE

Immerse yourself in the elegance of the 2022 Spirit Hill Vineyard Pinot Meunier. Like a beautiful bouquet of roses, it exudes refreshing acidity with lean, pink notes of strawberry and pomegranate. Perfect for hot weather, enjoy it with a slight chill while grilling out.

APPELLATION

Eola-Amity Hills

COMPOSITION

100% Pinot Meunier

WINEMAKING

Fruit was filled into traditional Argyle 1.5 ton bins, 100% whole cluster, fermenting for 18 days. Fruit was gently pressed and racked to barrel.

AGING

14 months French oak, 30% New oak

ABV | PH

13.5% | 3.59

HARVEST DATE

October 16, 2022

BOTTLE DATE

January 2024

RELEASE DATE

June 2024

CASES

100 – 750mL 6pk/cases

SRP

\$55



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.