

ARGYLE

DUNDEE OREGON

2022 COLUMBIA GORGE SYRAH

TASTING NOTES WITH NATE

Embrace the allure of the 2022 Columbia Gorge Syrah, a delightful departure from Pinot. With classic Northern Rhône characteristics of black olive and plushy fruit, it offers a beautifully clean and pure expression, complemented by its juicy texture.

APPELLATION

Columbia Gorge

COMPOSITION

100% Syrah

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, 50% New oak

ABV | PH

14% | 3.72

HARVEST DATE

October 8, 2022

BOTTLE DATE

February 2024

RELEASE DATE

March 2024

CASES

100 – 750mL 6pk/cases

SRP

\$50



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.