



ARGYLE

Reserve Pinot Noir | 2016

Willamette Valley AVA

TASTING NOTES

The Dundee Hills and Eola-Amity Hills are home to our Reserve Pinot Noir, both based in volcanic red soils, providing spicy elegance and texture. Perfumed, floral, and red cherry weave with delicate mocha and five spice. The tannins are firm, but rounded, an underlying minerality which drives the mid-palate through the long finish. While delving for pure fruit flavors and juicy acidity, we hang our phenolic hat on our trademark silky texture, which has been enhanced through cold soaking and fermenting in small, 1.5-ton fermentations.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

VINIFICATION NOTES

VINEYARDS	40% Knudsen Vineyard (Dundee Hills AVA), 20% Spirit Hill Vineyard (Eola-Amity Hills AVA) 40% Lone Star Vineyard (Eola-Amity Hills AVA)
HARVESTED	Sept 8-21, 2016
BRIX AT HARVEST	24.0
ALCOHOL % by Vol.	14.1%
BARREL AGING	35% New French Oak, 16 months

