



ARGYLE

Pinot Noir | 2016

Willamette Valley AVA

TASTING NOTES

Argyle Pinot Noir is a genuine representation of the Willamette Valley. Fermented entirely in small, 1.5 ton lots and plunged by hand, Argyle Pinot Noir is blended for purity and freshness. The 2016 vintage leans darker in fruit profile with savory spice and delicate floral accents, while the middle palate is classic Argyle silkiness in texture, with persistent length.

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

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|--------------------------|------------------|
| HARVESTED | Sept 5-21, 2016 |
| BRIX AT HARVEST | 23.5 |
| ALCOHOL % by Vol. | 14.0% |
| WINEMAKER | NATE KLOSTERMANN |



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