



NUTHOUSE

Pinot Noir | 2017
Eola-Amity Hills AVA

TASTING NOTES

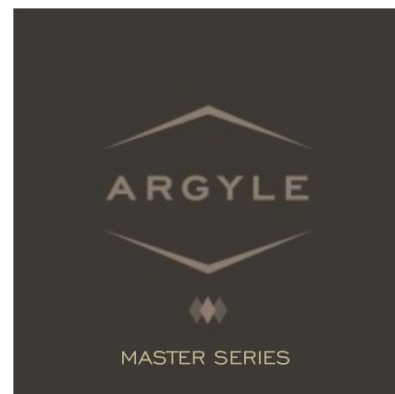
Entirely from our Lone Star Vineyard, 2017 Nuthouse Pinot Noir highlights the spice and definition of the Eola-Amity Hills. Red cherry, black tea, rose petal, and savory herbs are buoyed by a dense core of fresh, vibrant acidity. The wine opens with sleekness and elegance and finishes with persistent, yet refined tannin. Cold soaking and fermenting in small, 1.5-ton fermenters enhances silky texture, while 30% whole cluster inclusion increases freshness, complexity, and length.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which led to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
HARVESTED	Sept. 9 – Oct. 5, 2017
BRIX AT HARVEST	23.8
ALCOHOL % by Vol.	14.1%
BARREL AGING	16 months French Oak, 30% new
CASES PRODUCED	1789
WINEMAKER	Nate Klostermann



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