



ARGYLE

Reserve Pinot Noir | 2017

Willamette Valley AVA

TASTING NOTES

Both based in volcanic red soils, the Dundee Hills and Eola-Amity Hills are home to our Reserve Pinot Noir, providing spicy elegance and silky texture. Dark cherry, pomegranate, violet, and an underlying minerality weave with delicate, polished tannin and dynamic energy. Cold soaking and fermenting entirely in small, 1.5-ton fermenters enhances silkiness, while 15% whole cluster inclusion contributes freshness, layered complexity, and vibrant 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 lead 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

VINEYARDS	60% Lone Star Vineyard, 20% Knudsen Vineyard, 15% Spirit Hill Vineyard
HARVESTED	Sept. 27 - Oct. 9, 2017
BRIX AT HARVEST	24.0
ALCOHOL % by Vol.	14.2%
BARREL AGING	25% New French Oak, 16 months
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO