



# SPIRITHOUSE

Pinot Noir | 2016  
Dundee Hills AVA

## TASTING NOTES

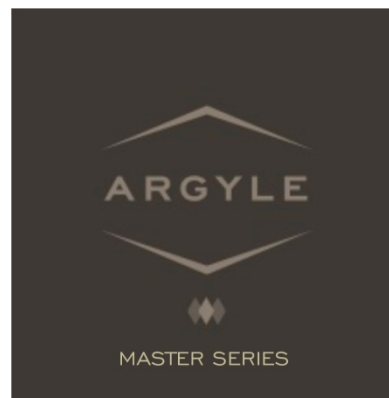
Entirely from Knudsen Vineyard, 2016 Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills while still bringing impressive depth and texture. Dark cherry, pink peppercorn, and black tea interplay with delicate floral and subtle baking spice. The silky tannins and generous weight are balanced with crisp, high elevation acidity, providing tension to the long finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

## 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

<b>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills AVA
<b>HARVEST DATE</b>	Sept. 9, 2016
<b>BRIX AT HARVEST</b>	23.7
<b>ALCOHOL % by Vol.</b>	14.1%
<b>BARREL AGING</b>	16 Months French Oak, 40% New
<b>CASES PRODUCED</b>	525



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)