

# ARGYLE

## Spirithouse Pinot Noir | 2018 Dundee Hills AVA

MASTER  SERIES



### TASTING NOTES

Entirely from Knudsen Vineyard, Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills, while exhibiting the depth and texture of the 2018 vintage. Red cherry, black tea, and savory spice open into delicate floral complexity. The silky tannins and generous weight are balanced with crisp, high elevation acidity, providing tension to the long finish. After fermentation and free run draining, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

### VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to bud break during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer continued to be warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. This allowed for still wine ripening (and the cellar crew!) to slow down and catch their breath before finishing out with beautiful late September and early October weather. In all, the 2018 harvest was very condensed, having started with Chardonnay at the lower elevations of Lone Star Vineyard in the Eola-Amity Hills on September 4th and finishing with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 2nd.



699 CASES

**ABV** 13.8%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 18 to 23, 2018

**BRIX AT HARVEST** 23.5

**BARREL AGING** 16 Months French Oak, 30% New

**FERMENTATION** 30% Whole Cluster



**VINEYARD1** Knudsen Vineyard

**LOCATION** Dundee Hills

**ELEVATION** 530–1000 ft.