



ARGYLE

Reserve Pinot Noir | 2013
Willamette Valley AVA

TASTING NOTES

An admirable glimpse of the Willamette Valley's finest offerings, our Reserve Pinot Noir is truly a celebration of balance. Bing Cherry, supple raspberry, embraced by hints of toasted nutmeg and rich earth. The tannins are firm, but rounded, an underlying minerality which drives the mid-palate through the long finish. While delving for pure fruit flavors and juicy acidity, we hang our phenolic hat on our trademark *silky texture*, which has been enhanced through cold soaking in small, 1.5-ton fermenters, along with aging 16 months in French oak barriques.

VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest. Towards the end of September, just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action, as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over, we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

VINIFICATION NOTES

COMPOSITION	100% PINOT NOIR
BRIX AT HARVEST	22.7
ALCOHOL % by Vol.	13.5%
CASES PRODUCED	6000
WINEMAKER	Nate Klostermann



ARGYLEWINERY.COM/WINEINFO