

ARGYLE

Cowhouse Pinot Noir | 2018 Dundee Hills AVA

ARTISAN  SERIES



TASTING NOTES

Named after Argyle's founding viticulturist, Allen Holstein, Cowhouse Pinot Noir comes from his striking vineyard in the higher elevations of the Dundee Hills. As Allen would have it no other way, Cowhouse Pinot Noir exhibits classical Dundee Hills refinement and silky texture. Red cherry, black tea, and rose petal are woven with the savory depth and elegant length. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 35% 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.



510 CASES

ABV 13.8%

WINE MAKER Nate Klostermann

HARVESTED Sept. 25 to 28, 2018

BRIX AT HARVEST 23.4

BARREL AGING 16 Months French Oak, 35% New
FERMENTATION 20% Whole Cluster



VINEYARD1 Holstein Vineyard

LOCATION Dundee Hills

ELEVATION 700 ft.