

ARGYLE

Nuthouse Pinot Noir | 2019 Eola-Amity Hills AVA

MASTER  SERIES



TASTING NOTES

Nuthouse Pinot Noir highlights the structured, yet refined character of the Eola-Amity Hills. Blended between our two sites, the core of the wine is Lone Star Vineyard, while being accented with a small amount of Spirit Hill Vineyard. Red Cherry, blueberry, and violet are buoyed by a dense core of fresh, vibrant acidity. The wine opens with sleekness and elegance and finishes with persistent, yet polished tannin. Cold soaking and fermenting in small, 1.5-ton fermenters enhances silky texture, while 10% whole cluster inclusion increases freshness, complexity, and length.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.



2000 CASES

ABV 13.8%

WINE MAKER Nate Klostermann

HARVESTED Sept. 21 - Oct. 1, 2019

FERMENTATION 10% Whole Cluster

pH 3.62

TA 5.2 g/L

BRIX AT HARVEST 23.0

BARREL AGING 18 months French Oak, 20% New



VINEYARD1 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.

VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.