

ARGYLE

Rosé Pinot Noir | 2021 Willamette Valley AVA

GROWER  SERIES



3,400 CASES

TASTING NOTES

100% Pinot Noir grown in the Eola-Amity Hills, this rosé shines with lively red fruit, elegant flowers, and focused length. Picked over 5 beautiful days in early September, the wine is layered with depth and textural nuance through aging on its gross lees for 5 months before bottling.

VINTAGE NOTES

The 2021 growing season started with a mild and drier-than-normal winter. Spring was relatively cool, with minor frosts in early April and a cold snap in May, but fortunately our vines were unaffected. Rains during bloom in mid-June led to a relatively smaller fruit set. Though a record-breaking heat event at the end of June had us concerned, the vines prevailed and came out unscathed. While July and August were warm and dry, cool nighttime temperatures ensured ideal balanced ripening. Our 2021 harvest began at Lone Star Vineyard on September 7th with our first pick of Chardonnay and concluded at Lone Star Vineyard with our final Riesling pick on October 12th.

ABV 12.5%

WINE MAKER Nate Klostermann

HARVESTED September 4th-8th, 2021

COMPOSITION 100% Pinot Noir

pH 3.18

TA 8.2 g/L

BRIX AT HARVEST 20.4

BARREL AGING 95% Stainless Steel,
5% Neutral Barrel



VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.

VINEYARD2 Lone Star Vineyard

LOCATION Eola-Amity Hills

ELEVATION 200-400 ft.