



NUTHOUSE

Riesling | 2012
Lone Star Vineyard
Eola-Amity Hills AVA

TASTING NOTES

The nose is full of fleshy white peach, lilac, meyer lemon, and faint white pepper. The palate is sleek and graceful, a light plumpness lurking in the shadows, waiting to build increased depth with time. The ever-complicated acid/mineral interplay keeps the finish sailing on and on. Just a young pup, all the hallmarks of truly age-worthy Riesling are here.

VINTAGE NOTES

We could say that “Mother Nature made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800’s. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington’s high desert. This wind period was the longest in memory in Argyle’s 27 years of Oregon winemaking. Vines already starved for moisture will not fair well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly ‘dialed-in’ maturity, excellent ripeness & fresh natural acidity.

VINIFICATION NOTES

Farmed and sourced entirely from our Lone Star vineyard, 2012 brings us our first ever Nuthouse Riesling! After 10 years of growing Riesling on this particular plot of land, we are beginning to learn the intricacies of what it means to make Eola-Amity Hills Riesling. 85% of the blend was fermented in stainless steel to retain laser-sharp freshness and acidity. 15% of the blend was fermented in our oldest neutral oak barrels to enhance subtle texture, yet also maintain fresh fruit flavor. Both components were left on lees 9 months before blending and bottling.



BRIX AT HARVEST	20.0
RESIDUAL SUGAR	.67
ALCOHOL % by Vol.	11%
CASES PRODUCED	1,100
WINEMAKERS	Rollin Soles & Nate Klostermann



ARGYLEWINERY.COM/WINEINFO