



Alc. 14.6% By vol.

Harvest Date: September 10th – 18st, 2013
Brix at Harvest: 24.4-26.6
Finished pH: 3.50
Finished TA: 0.62 g/100ml
Blend Composition: 100% Carneros Pinot noir (Clones: 115, 459, 777, Calera & Pommard)
Vineyard Location: Las Amigas Partners, Doucette, Carneros, Napa Valley
Release Date: October 1st, 2014

Vintage: "Classic" and "perfect" are just two accolades being bestowed upon the 2013 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar. Two of the vineyards utilized for this wine: Las Amigas Partners and Doucette had perfect yields of 3.1 and 2.9 tons per acre, respectively. These low yields contributed to great concentration of color, aroma and flavor.

Winemaking: Gentle and minimalist handling (hand sorting, gentle destemming, and manual punch downs) during the fermentation help to make this wine great. Pinot noir is a fickle variety that needs constant TLC in order to express true character. This wine was treated with kid gloves throughout harvest, aging and bottling. All French oak barrels were utilized to age this wine for 12 months prior to bottling.

Tasting notes: This is the fifth release of Argus Pinot noir and each year seems to see the maturity of the vineyards and vintages combine for a better and better wine! Dark ruby in color, it has substantial depth, texture and flavor and will undoubtedly age well. The nose is loaded with cinnamon and cherries, with toasty oak and roasted pecans as aromatic background. The mouthfeel is rich and lively at the same time. It tastes of cranberry jam, sweet oak, subtle bay leaf, dusty cherry and brown sugar. It is an extremely versatile wine. Some suggestions for pairing are: Pork loin, Cedar Plank Salmon and Homemade Cherry cobbler. It is a versatile wine that will age well for 5-8 years or more.

Chris & Paige Dearden-Winemaker/Owner

Deardenwines – PO Box 4364-Napa, CA 94558
(707) 363-8555-(707) 944-2054 fax-chris@deardenwines.com