



2007 RESERVE PINOT NOIR

Winemaker's Tasting Notes

The aroma of this beautiful bright Pinot Noir offering has cherry blossom floral with ripe red cherry, raspberry jam, and spice laden vanilla bean complexities. The color is a cheerful ruby red and is extremely inviting. The flavors are red fruited, red cherry folded into Vosges forest oak spice of nutmeg and earth. The facula for this refreshing Pinot Noir is red currant, a first for my 23 years of Oregon winemaking! The cellar was chock full of wonderful, red raspberry aromas during fermentation in 2007. This wine is one to enjoy but seriously cellar, as it is red fruit freshness that lends age-ability.

Winemaker's Production Notes

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. Many times predicted bad weather news is thwarted by the fall jet stream's ability to pop back up into British Columbia. This was not the case for 2007. September 27's rain event predicted a week before became a reality. Argyle has over 20 years experience with Oregon weather. Argyle believes in balanced irrigation to encourage leaves on the vine to stay healthy and actively "pumping" flavor into the fruit berries. We found over time that this activity can actively encourage slightly earlier ripening than dry farmed portions. This earlier ripening by even a couple of days, paid off in 2007. We went to the whip to pick a significant amount of our ripest fruit just prior to the night of the 27th. This of course means that a significant amount of fruit had to ride out the storm. Argyle has shown mastery in the face of adversity before. The result seems to be great balanced structure to show off elegant, juicy fruit.

Wine Production Stats

Varietals: 100% Oregon Pinot Noir
Vineyard: Lone Star, Knudsen, Stoller
AVA: Willamette Valley
Alcohol: 13.5%
Cases produced: 7,765
Date Bottled: February 2009
Winemaker: Rollin Soles