



2007 WILLAMETTE VALLEY PINOT NOIR

Winemaker's Tasting Notes

The color is bright garnet! The aroma is a wonderful red cherry and cranberry fruit, chocolate spice, and a neat earth “Jory soil after a fall rainstorm”-like hint. The flavor is bright, complex, and fun! Look for red fruit of cherry and cranberry, cobbled mineral, Siskiyou forest floor, and black pepper spice. The red fruit fills and carries throughout the palate in a mouthwatering sweet centered finish!

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% Pinot Noir
 Vineyard: Lone Star, Knudsen, Stoller
 AVA: Willamette Valley
 Alcohol: 14.0%
 Brix: 21.0 – 23.0
 Residual Sugar: None
 Bottled: July 2008
 Cases Produced: 14,657
 Release Date: August 2008
 Winemaker: Rollin Soles