



ARGYLE WINERY

2004 RESERVE PINOT NOIR

TASTING NOTES

The 2004 season was a return to the type of wines that drew me to Oregon in the first place. These are the kind of fresh fruited, complex wines that beg you to enjoy another glass! The aromas of this wine are what Pinot Noir is all about. Leap out of the glass black cherry with air-dried raspberry fruit aromas are layered with myrrh, cellar cave earth, and lovely rose petal complexity. It is rare to see New World Pinot Noir with even a hint of floral character anymore. The flavors are multi-layered and develop wonderfully with time in the glass or decanter. That black cherry fruit appears riding on a carpet of silky texture. Then the complexity kicks in with nutmeg-like spice, forest floor earthiness, chocolate nib, and a transcendent lavender floral component. The finish is fresh, lively and goes on and on.

PRODUCTION NOTES

January's snow, ice, and 16F degree weather seemed to herald the tenacity of the cool side of Mother Nature. A wonderfully dry Spring, was interrupted right at flowering by cold rain to limit grape pollination. Grape clusters had extraordinarily high numbers of small pea-sized berries. Overall yields for Pinot Noir and Chardonnay were down 25% and 10% respectively. Summer and early Fall experienced at least three unusual heat spikes leading us to believe harvest would be at least as early as 2003, if not earlier! Along with the revitalized Mt. St. Helens volcano, two very cool, Fall rain events moved into the Willamette Valley from the Bering Strait. Snow levels dropped to 5000'! This was a blessing in disguise as harvest was pushed back into the 'normal' end of September-October timing. Fresh fruit flavors were lifted and bracing mineral structure was re-established. It was like life in the grape berries was reborn and infused into the wines of 2004.

Harvest Dates: 9/8-10/7/04

Bottled: April 2006

Brix at Harvest: 23-24.5

3156 cases bottled

Alcohol: 14.5%

Rollin Soles, Winemaker