



2005 Reserve Pinot Noir

TASTING NOTES

"How dark is the ocean, how deep is the sea?" The answer just might be in a glass of this Reserve Pinot Noir! This Pinot Noir has a seductive rich, super dark ruby-violet color. The aromas reflect one's expectations of a cool year, dark colored Pinot. Aromas leap out the glass with black cherry, black cherry leather, and cedar, cedar smoke with a ripping portion of cinnamon spice, finishing off with a delicate hint of violet flower patch. Use of new oak was delicate, so the aromas are real time Pinot Noir! The flavor is a big juicy mouthful with firm tannin structure framed by velvet texture. The fruit is all about black cherry all the way to a very long finish. Spice of "far away lands" rounds out the complexity of this exciting, cool season vintage Pinot Noir.

PRODUCTION NOTES

The 2005 vintage was especially challenging. September AND October were significantly cooler and less sunny than normal. Cold fronts from the North Pacific followed one after the other. Good news—bad news: cool wet weather doesn't favor mold growth, cool wet weather makes picking decisions and cellar work much more difficult. The rate of ripening was slowed to a snails pace. In the end, dark color was developed in the skins of the grape while rich, late harvest juicy texture was infused into the fruit. This is the sort of vintage Argyle thrives on. The wine is the result of our vineyard and winemaking ability to "stay the distance".

STATS

Harvest Dates: 9/30-10/20/05
Brix at Harvest: 23.0
Alcohol: 14.0%

Bottled: April 2007
4900 cases bottled
Rollin Soles, Winemaker