



**RESERVE SERIES**  
**ARGYLE**  
DUNDEE HILLS

2005 Spirithouse Pinot Noir

The farmhouse, which serves as our tasting room has been haunted for more than 100 years. More muse than Spirit, the intriguing and intangible qualities of Spirithouse wines are enhanced by the continued presence of the pioneer woman who once lived here. The fruit is derived from a select block of high elevation, densely planted vines at Knudsen Vineyards (Dundee Hills AVA) and produces our most powerful yet elegant Pinot Noir wine.

**812 BOTTLED**

**ROLLIN SOLES-WINEMAKER**

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



750ml  
ALC. 14.5% by volume  
PRODUCED AND BOTTLED  
BY ARGYLE WINERY, INC.®  
DUNDEE, OREGON, USA  
(888) 4ARGYLE  
www.argylewinery.com

## 2005 Spirithouse Pinot Noir

Common knowledge to long time residents of Dundee, the century old farmhouse that houses our tasting room has been haunted since the early 1900's. In honor of our ghost's good spirit, we have chosen to name a wine after her and are proud to present "Spirithouse" to you.

### TASTING NOTES

This Spirithouse has that sort of multi-layered, ethereal, supernatural quality that lives up to its name. If a wine can be described as a feeling, imagine the feel of black velvet on a Southern veranda, taking in the still night air of a full-mooned midnight in something like "the garden of good and evil". This Spirithouse Pinot Noir congers up amazing layers of scent, feeling, and contemplation. To help guide you, look for aromas of violets in bloom, plum cobbler, dark chocolate blended with black pepper spice, Corsican leather, and vanilla graham cracker. The flavor is super juicy right through with a seamless transition from blackberry/plum fruit to red and black Sub-continental spices leading gently into a blend with a long, long finish.

### 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 snail's pace. In the end, dark color was developed in the skins of the berry while rich late-harvest juicy texture was infused into the fruit. Argyle thrives on this sort of vintage. The wine is the result of our vineyard and winemaking ability to "stay the distance".

### STATS

Harvest Date: 9/28/05  
Brix at Harvest: 23.6  
Alcohol: 14.5%

Bottled: Feb 2007  
Cases produced: 812  
Winemaker: Rollin Soles