



2010 WILLAMETTE VALLEY PINOT NOIR

Winemaker's Tasting Notes

Imagine a walk down a Pacific Northwest forest trail in September, the warm, dry smell of firs and sunshine with ripe blackberries hanging off the vines and the cool trickle of a babbling brook over wet stones. That sums up the 2010 Argyle Willamette Valley Pinot Noir. This Pinot Noir has a surprising amount going on in the glass—from up front fruit to earthy complexity and spice nuances. Enjoy this taste of the Willamette Valley on the patio or on the forest trail.

Winemaker's Production Notes

The season started out unusually cool, delaying grape flowering until well into July. Even then, the weather was not great and poor pollination produced smaller than average clusters. Even then we were compelled to remove grape clusters to get the yields well below average. There is just not enough growing season left to ripen a normal crop. A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

Wine Production Stats

Varietals: 100% Pinot Noir
Vineyards: Lone Star Vineyard, Stoller Vineyards, Knudsen Vineyard
AVA: Willamette Valley
Alcohol: 13.0%
Bottled: September 2011
Cases Produced: 18,500
Winemaker: Rollin Soles and Andrew Davis



Argyle Willamette
Valley Pinot Noir