



# NUTHOUSE

Pinot Noir | 2012

Lone Star Vineyard

Eola-Amity Hills AVA

## TASTING NOTES

2012 Nuthouse Pinot Noir comes from the low-elevation, warm, southeastern slope of our Lone Star Vineyard in the Eola-Amity Hills AVA. Brilliantly garnet in color, the aromas are initially delicate and ethereal, hinting at fresh rose petal and red earth. As it opens up, more complex aromas emerge of dark chocolate, anise, and wild cherries. The mid palate is deep and creamy, poised against firm tannins and long, savory acid. You'll want to drink it right out of the gate, as this 2012 vintage comes to you fully assembled, but don't sleep on aging this little beauty, as she's got many, many years to go in the bottle. Grilled venison loin with saffron white beans, almond romesco, and bone marrow toast.

## VINTAGE NOTES

We could say that "Mother Nature made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.

## VINIFICATION NOTES

<b>BRIX AT HARVEST</b>	23.50
<b>HARVEST DATES</b>	OCTOBER 5-8 <sup>TH</sup>
<b>ALCOHOL % by Vol.</b>	13.5%
<b>CASES PRODUCED</b>	3,000
<b>BARREL AGING</b>	FRENCH OAK 16 MONTHS – 35 % NEW
<b>WINEMAKERS</b>	Rollin Soles & Nate Klostermann



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