



## 2009 RESERVE PINOT NOIR

### Winemaker's Tasting Notes

To coin a popular phrase, this is not your Mother's Reserve Pinot Noir! The wine has quiet power, yet voluptuous, sensuous fruit. The aromas offer spice of sandalwood, cedar box, and incense imbricated with lovely red and Bing cherry fruit, with a hint of moss on rock earthiness. The flavors bring out more red than black fruits which is characteristic of our Reserve vine blocks that make this wine label. The texture is super rich with surprising amounts of red cherry and cherry wood spice. This wine and the 2009 vintage are opulent enough to please the most discerning Sybarite!

### Winemaker's Production Notes

2009 was all about farming to balance Mother Nature's surprises. Argyle's farming culture got the crop level right on. We stripped leaves after the burning sun of August and in time for the Labor Day rains. We also believed September's drying, east wind forecast and put a security of water onto the vines to help them ride out the drying, late season heat with a maximum of ripening—which is the name of the game here in the Willamette Valley. Picking was unusually "segmented" this year. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and thus picking. But, in 2009 Argyle picked high and low elevation fruit at the same time! We picked all the sparkling fruit, then rested for a couple of days, then all the Chardonnay for still wine, rested another few days then all the red came in. The resulting wines are gorgeous, perky, and sexy. I don't know that I have seen a more sensuous expression of flavor and aromas in my 23 years of Willamette Valley winemaking.

### Wine Production Stats

Varietals: 100% Oregon Pinot Noir  
Vineyard: Lone Star, Knudsen, Stoller  
AVA: Willamette Valley  
Alcohol: 14.0%  
Bottled: March 2011  
Cases Produced: 4000  
Winemakers: Rollin Soles & Andrew Davis