



2009 NUTHOUSE PINOT NOIR

Winemaker's Tasting Notes

For those of you familiar with the Nuthouse style, you'll know that on release these wines don't always leap out of the glass, they need time in the bottle to open up aromatically. Not the case with the 2009 Nuthouse Pinot Noir! This wine is alive with aromas of darkest cherry, cloves and cinnamon. It is no different on the palate—almost explosive in its expression of sweet juicy marionberry, raspberry cordial, and black cherry cobbler framed in subtle oak tannins. Definitely a big wine, but a big wine with grace and elegance enough to lift you up and put a smile on your face.

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 Vineyard
AVA: Eola-Amity Hills
Alcohol: 14.0%
Cases produced: 2350
Date Bottles: March 2010
Winemakers: Rollin Soles and Andrew Davis