



2010 NUTHOUSE PINOT NOIR

Winemaker's Tasting Notes

A deep, almost maroon, magenta color on this 2010 Nuthouse Pinot Noir speaks to the richness in the glass. This wine has a strong affinity to the Pacific Northwest with notes of bilberry, red raspberry, black cherry cordial, Douglas fir bark, and a hint of forest floor. There is a cool, darkness in a palate leaning toward the black fruits – Damson plum, blackberry, black currant, and blackcap. Texturally, the 2010 Nuthouse Pinot Noir is soft, but with generous tannins and a round mouth-feel where deftly handled oak integrates with the fruit profile harmoniously. This wine is youthful and still has much to offer with aging that will bring out a host of tertiary characteristics over the next decade.

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 a 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

Varietal: 100% Oregon Pinot Noir
Vineyards: Lonestar
AVA: Eola-Amity Hills
Alcohol: 13.5%
Cases Produced: 1,044 cases
Date Bottled: March 2011
Winemakers: Rollin Soles and Andrew Davis