



2011 RESERVE PINOT NOIR

Winemaker's Tasting Notes

We leaned heavily on our lower elevation fruit in 2011 to isolate our most flavor-rich blocks of Pinot noir. Being our lowest elevation piece of land, Lone Star Vineyard drives this year's Reserve Pinot, making up 70% of the blend. As such, the wine leans to the darker end of the spectrum with dark cherry, black tea, and blackberry lily. An Argyle prestige pinot first, this Reserve blend also contains 10% Spirit Hill Vineyard fruit, which is just down the road from Lone Star in the Eola-Amity Hills AVA. Higher elevation, north facing and windy, Spirit Hill provides firm structure and density. The final 20% is from Knudsen Vineyard, lending elegance and an underlying red fruit purity. The juicy middle is accented with poised tannins, leading into the long, refined finish.

Winemaker's Production Notes

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation. October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, the vines tend to really respond to sun and heat. The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics. This was one of the most challenging vintages ever. We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted, motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving was truly something to be grateful for.

Wine Production Stats

Varietal: 100% Oregon Pinot Noir
Vineyards: Lone Star, Spirit Hill and Knudsen Vineyards
AVA: Willamette Valley
Alcohol: 13.0%
Cases Produced: 4750
Date bottled: March 2013
Winemakers: Rollin Soles and Andrew Davis