

2011 NUTHOUSE PINOT NOIR



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Winemaker's Tasting Notes

The 2011 Nuthouse Pinot Noir is Argyle's expression of bold Pinot Noir in an elegant vintage. As 2011 was such a late harvest, we had to carefully select our most flavorful blocks from our Lone Star Vineyard. The long hang time has gifted us brilliant garnet color and incredibly vivid aromatics: wild cherry, dewberry, rhubarb, and black Russian tomato. Out on the edges of the palate, gentle toast and Moroccan spices keep the wine framed and complex. Deep, yet delicate through the middle, the creaminess is already starting to build on top of the gorgeous acid backbone. The extra fine tannins slowly coat the salivaries, building length and ageability. Crack it now, or leave in your wine dungeon for decades.

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 78. 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
AVA: Eola-Amity Hills
Brix at Harvest: 22.0
Alcohol by Volume: 13.0%
Cases Produced: 1100
Winemakers: Rollin Soles and Nate Klostermann