

# 2007 SPIRITHOUSE PINOT NOIR



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### Winemaker's Tasting Notes

The aromas of this bright ruby red wine leap out of the glass with lovely rose petal floral intensity blended with cherry and raspberry red fruit. This wine speaks volumes for elegance right of the bat. The flavor is full ripe red cherry fruit with surprising juicy centerdness. The bright fruit carries on long into the finish leaving a fresh red fruited impression. Seldom do we get a vintage that displays the “nervosity” one can enjoy from cool climate grown wines. It is this nervosity that lends one toward that “Pavlov’s Dog” salivating effect that rare wines can obtain.

### Winemaker's Production Notes

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a happy winemaker. Many times predicted bad weather news is thwarted by the fall jet stream’s ability to pop back up into British Columbia. This was not the case for 2007. September 27’s rain event predicted a week before became a reality. Argyle has over 20 years experience with Oregon weather. Argyle believes in balanced irrigation to encourage leaves on the vine to stay healthy and actively “pumping” flavor into the fruit berries. We found over time that this activity can actively encourage slightly earlier ripening than dry farmed portions. This earlier ripening by even a couple of days paid off in 2007.

### Wine Production Stats

Varietals: 100% Pinot Noir  
Vineyard: Knudsen  
AVA: Dundee Hills  
Alcohol: 14.0%  
Cases Produced: 715 cases  
Winemaker: Rollin Soles