



## 2008 RESERVE PINOT NOIR

### Winemaker's Tasting Notes

This wine just sings classic Oregon Pinot Noir with delicate floral notes melding with ripe cherry and raspberry wrapped in a light robe of baking spices. The wine has a rich hued Burgundy color with a sparkling brilliance and great clarity. The wine opens with bright, clean flavors of black cherry and forest berries. The palate adds complexities of clove and nutmeg oak spice and hints of earthy tertiary flavors coming through. The long, elegant finish is complimented by Argyle's signature silky tannins. This is a wine that begs to be drunk now, but with self-control will pay the dividends of complexity and greater depth with aging.

### Winemaker's Production Notes

The 2008 growing season was a "late bloomer". A very dry, cold Spring delayed flowering until July rather than the traditional June time frame. August brought needed rainfall—more rain in August than any one month of March, April or May. As usually happens, the predicted rain in October was called off, and dry Indian Summer weather took hold. Ripening and picking occurred at a nice even pace. Our last day of picking was October 29th.

### Wine Production Stats

Varietals: 100% Oregon Pinot Noir  
Vineyard: Lone Star, Knudsen, Stoller  
AVA: Willamette Valley  
Alcohol: 14.0%  
Bottled: April 2010  
Cases Produced: 6,100  
Released: December 2010  
Winemakers: Rollin Soles & Andrew Davis