



## 2005 NUTHOUSE PINOT NOIR

### Winemaker's Tasting Notes

The Nuthouse designation is used for our biggest, boldest style of Pinot Noir. This Nuthouse blend is predominantly based on Pinot Noir fruit from our estate Lone Star Vineyard in the Eola-Amity Hills. Nuthouse takes its name from where it is barrel aged and fermented—in our winery that was formerly a hazelnut drying facility.

The aroma of this wine foretells density and richness. Densely spiced blackberry and black cherry fruit aromas bring anticipation of a great mouthful of late picked, ripe Pinot Noir fruit. The flavor delivers incredible creaminess and juiciness of mouth-feel, wrapped up by black fruit, rocky minerality, and forest floor complexities. The finish is a signature balance of fruit/spice/juicy persistence.

### Winemaker's Production Notes

The 2005 vintage was especially challenging. September AND October were significantly cooler and less sunny than normal. Cold fronts from the North Pacific followed one after the other. Good news—bad news: cool wet weather doesn't favor mold growth, cool wet weather makes picking decisions and cellar work much more difficult. The rate of ripening was slowed to a snail's pace. In the end, dark color was developed in the skins of the berry while rich late-harvest juicy texture was infused into the fruit. Argyle thrives on this type of vintage. The wine is the result of our vineyard and winemaking ability to "stay the distance".

### Wine Production Stats

Varietals: 100% Pinot Noir  
 Vineyard: Lone Star, Stoller, Knudsen  
 AVA: Willamette Valley  
 Alcohol: 14.0%  
 Brix: 22.5-23.5  
 Residual Sugar: None  
 Bottled: February 2008  
 Cases produced: 3060  
 Release date: May 2008  
 Winemaker: Rollin Soles