



OREGON SPARKLING WINE
48% PINOT NOIR, 42% PINOT MEUNIER,
10% CHARDONNAY

ARGYLE

Extended Tirage Brut Rosé | 2009 Willamette Valley AVA

This is a crowning achievement for Vintage American Grower Sparkling Wine. Bottle fermented and aged on the yeast for ten years, Argyle 'Extended Tirage' Brut Rosé represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

Aged upon its lees for 10 years, 2009 Extended Tirage Brut Rosé is impressive for its balance of creamy layered texture with the energy of fresh disgorgement. Always starting the blend, Pinot Meunier from Knudsen Vineyard in the Dundee Hills brings beautiful rose petal and red raspberry spice core. Pinot Noir provides creamy depth, while the small portion of Chardonnay tightens the blend and brings fresh, volcanic mineral length.

VINTAGE NOTES

2009 was all about farming to balance Mother Nature's surprises. Argyle's farming culture got the crop level right on. We stripped leaves after the burning sun of August and in time for the Labor Day rains. We also believed September's drying East wind forecast and put a security of water onto the vines to help them ride out the drying, late season heat with a maximum of ripening—which is the name of the game here in the Willamette Valley. Picking was unusually "segmented" this year. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and thus picking. But, in 2009 Argyle picked high and low elevation fruit at the same time! We picked all the sparkling fruit, then rested for a couple of days, then all the Chardonnay for still wine, rested another few days, then all the red came in. The resulting wines are gorgeous, perky, and sexy. I don't know that I have seen a more sensuous expression of flavor and aromas in Argyle's 26 years of Willamette Valley winemaking.

VINIFICATION NOTES

COMPOSITION	48% Pinot Noir, 42% Pinot Meunier, 10% Chardonnay
HARVEST DATES	Sept. 17-22, 2009
BRIX AT HARVEST	19.2
ALCOHOL % by Vol.	12.5%
DOSAGE	2 g/L
AGING	93% Stainless Steel, 7% Neutral Barrel
MALOLACTIC	7% Malolactic Fermentation
CASES PRODUCED	76
DISGORGEMENT DATE	July, 2019



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