



OREGON SPARKLING WINE
59% PINOT NOIR, 41% CHARDONNAY

ARGYLE

Extended Tirage Brut | 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 represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

Being one of the warmer growing seasons of the decade, the 2009 sparkling harvest was incredibly compressed, lasting just 6 days. This meant we had to be on point with our picking decisions in order to capture the pinnacle of ripe fruit flavor and bursting acidity. Aged upon the lees for 10 years, Extended Tirage Brut is impressive for its balance of creamy layered texture with the vibrance of fresh disgorgement. Poached quince, crème de cassis, and roast hazelnut are layered with the mature brioche complexity, bringing harmony to its graceful, long finish.

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	59% Pinot Noir, 41% Chardonnay
VINEYARDS	80% Knudsen Vineyard, 20% Lone Star Vineyard
HARVEST DATES	Sept 17 – Sept. 22, 2009
BRIX AT HARVEST	19.8
ALCOHOL % by Vol.	12.5%
DOSAGE	4 g/L
BARREL AGING	10% Neutral Barrel, 90% Stainless Steel
MALOLACTIC	2% Malolactic Fermentation
CASES PRODUCED	1527
DISGORGEMENT DATE	July, 2019



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