

# ARGYLE

Extended Tirage Brut | 2010  
Willamette Valley AVA

MASTER  SERIES



OREGON SPARKLING WINE  
55% PINOT NOIR, 45% CHARDONNAY



1530 CASES

## TASTING NOTES

A cool and steady growing season led to an October vintage, making for a brilliant sparkling harvest, highlighting the acidity, tension, and complex aromatics found in late ripening Pinot Noir and Chardonnay. Aged upon the lees for 10 years, Extended Tirage is impressive for its balance of creamy layered texture with the vibrance of recent disgorgement. Fresh fig, honeycomb, and baked apple are layered with the mature complexity of roasted filberts and pastry dough, bringing harmony to a graceful and elegant finish.

## VINTAGE NOTES

The season started out unusually cool, delaying grape flowering until well into July. Even then, the weather was not great and poor pollination produced smaller than average clusters. Even then we were compelled to remove grape clusters to get the yields well below average. There is just not enough growing season left to ripen a normal crop. A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

**ABV** 12.5%

**HARVESTED** Oct. 2-20, 2010

**BRIX AT HARVEST** 19.1

**DISGORGED:** July 2020

**DOSAGE** 4.5 g/L

**BARREL AGING** 6% Neutral Barrel, 94% Stainless Steel

**MALOLACTIC FERMENTATION:** 3%

**COMPOSITION:** 55% Pinot Noir, 45% Chardonnay

