



# ARGYLE

Knudsen Vineyard Brut | 2015  
Knudsen Vineyard

Dundee Hills AVA

## TASTING NOTES

Planted in 1974 and at 900 feet elevation is where you'll find the parcel of Pinot Noir that makes up the backbone of our Knudsen Vineyard Brut. This combination of old vines at high elevation exhibits both density and elegance, while a small amount of Julia Lee's Chardonnay was blended to enhance vibrancy in a fast-ripening, early-September vintage. Neutral barrel fermentation and aging helps build layers of creamy complexity, displaying cherry blossom, grapefruit zest, and roasted cacao flowing into a long, silky finish.

## VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills AVA
<b>COMPOSITION</b>	90% Pinot Noir, 10% Chardonnay
<b>HARVEST DATES</b>	Sept. 2 - 6, 2015
<b>BRIX AT HARVEST</b>	19.1
<b>ALCOHOL % by Vol.</b>	12.5%
<b>BARREL AGING</b>	100% Neutral Oak
<b>DOSAGE</b>	6 g/L
<b>CASES PRODUCED</b>	1336
<b>DISGORGED ON DEMAND</b>	



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