

ARGYLE

Blanc de Noirs | 2016 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED
DISGORGED ON DEMAND
600 CASES

TASTING NOTES

The 2016 sparkling wine vintage in the Willamette Valley was bountiful, revealing the pure fruit flavors and precision the region has to offer. The windy, high elevations of the Eola-Amity Hills, and specifically, our Spirit Hill Vineyard, is the source for our Blanc de Noirs. Pinot Noir builds red fruited depth and firm structure, while Pinot Meunier brings floral freshness and lift. Savory autolysis, spring flowers, and red berries are woven with creamy texture and dynamic length.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

ABV 12.5%

WINE MAKER Nate Klostermann

HARVESTED Aug. 28 - Sept. 1, 2016

COMPOSITION 95% Pinot Noir, 5% Pinot Meunier

DISGORGED January 2020

pH 3.01

TA 8.4 g/L

BRIX AT HARVEST 19.2

DOSAGE 6 g/L

MALOLACTIC FERMENTATION 10%

OAK 100% Neutral oak fermented and aged



VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.