

ARGYLE

Brut Rosé | 2016
Willamette Valley AVA

ARTISAN  SERIES



BOTTLE FERMENTED
DISGORGED ON DEMAND
2253 CASES

TASTING NOTES

The 2016 sparkling wine vintage in the Willamette Valley was generous, showcasing the enticing allure and focused definition the region has to offer. Blended between our two high elevation vineyards, 2016 Brut Rosé displays the delicate refinement of the Dundee Hills and the mineral tension of the Eola-Amity Hills. Bright, medium salmon-pink hue in color and perfume of rose petal, spring blossom and cardamom lead to an elegant, supple structure, and ginger-laced finish.

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. 29 - Sept. 4, 2016
COMPOSITION 47% Pinot Noir, 37% Chardonnay,
16% Pinot Meunier
MALOLACTIC 20% Malolactic Fermentation

PH 3.08
TA 8.8
DOSAGE 4 g/L
BRIX AT HARVEST 18.8
BARREL AGING 35% Stainless Steel, 65% Neutral Barrel



VINEYARD1 Knudsen Vineyard
LOCATION Dundee Hills
ELEVATION 530-1000 ft.

VINEYARD2 Spirit Hill Vineyard
LOCATION Eola-Amity Hills
ELEVATION 700-850 ft.