

# ARGYLE

## Vintage Brut | 2016 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED  
DISGORGED ON DEMAND

### TASTING NOTES

The 2016 sparkling wine vintage in the Willamette Valley was generous yet refined, highlighting the alluring precision the region has to offer. Knudsen Vineyard, in the protected Dundee Hills, brings supple depth and elegance, while Spirit Hill Vineyard, in the windy confines of the Eola-Amity Hills, brings tension and mineral backbone. Fresh seashore, white peach, and toasted brioche are framed around a creamy center and long, graceful 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. 23 - Sept. 2, 2016

**COMPOSITION** 55% Chardonnay, 35% Pinot Noir,  
10% Pinot Meunier

**pH** 3.08

**TA** 8.3 g/L

**BRIX AT HARVEST** 18.6

**DOSAGE** 3 g/L

**MALOLACTIC FERMENTATION** 0%

**OAK** 70% Stainless Steel, 30% Neutral Oak

**VINEYARD1** Knudsen Vineyard

**LOCATION** Dundee Hills

**ELEVATION** 530-1000 ft.

**VINEYARD2** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.

