

ARGYLE

Vintage Brut | 2017 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED
DISGORGED ON DEMAND
28,900 CASES

TASTING NOTES

The 2017 sparkling wine vintage in the Willamette Valley was precise, full of beautiful natural acidity and tension in a classically cool September harvest. Knudsen Vineyard, protected in the deep volcanic soils of the Dundee Hills, brings supple depth and elegance, while Spirit Hill Vineyard, in the windy and rocky volcanic soils of the Eola-Amity Hills, brings energy and spicy minerality. Poached apricot, fresh ginger, and roasted almond are framed around a creamy center and long, graceful finish.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

ABV 12.5%

WINE MAKER Nate Klostermann

HARVESTED Sept. 11 - 27, 2017

COMPOSITION 55% Chardonnay, 30% Pinot Noir,
15% Pinot Meunier

VINEYARD1 Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

pH 3.04

TA 9.0 g/L

BRIX AT HARVEST 18.7

DOSAGE 5 g/L

BARREL AGING 95% Stainless Steel
5% Neutral Oak

VINEYARD2 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.