



ARGYLE

Rosé | 2018

Willamette Valley AVA

TASTING NOTES

Our inaugural still wine Rosé was created with the intention to capture the vibrance and energy of the 2018 vintage found in the high elevations of the Dundee and Eola-Amity Hills. Our micro blocks of high density Pinot Noir and Chardonnay at Knudsen Vineyard were de-stemmed together for a cold, 48-hour co-maceration, while the Pinot Meunier from Spirit Hill Vineyard underwent the same maceration technique all on its own. After gentle pressing, the wines undertook long, cool fermentation in neutral wood barrels and aged on the lees for 6 months. The resulting rosé is leap out of the glass Hermiston watermelon, Hood strawberry, and fresh cut ginger, while the bracing acidity is caressed through subtle lees texture and length.

VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to bud break during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer continued to be warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. This allowed for still wine ripening (and the cellar crew!) to slow down and catch their breath before finishing out with beautiful late September and early October weather. In all, the 2018 harvest was very condensed, having started with Chardonnay at the lower elevations of Lone Star Vineyard in the Eola-Amity Hills on September 4th and finishing with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 2nd.

VINIFICATION NOTES

HARVESTED	Sept 6-11, 2018
BRIX AT HARVEST	19.6
COMPOSITION	70% Pinot Noir, 20% Chardonnay, 10% Pinot Meunier
ALCOHOL % by Vol.	12.0%
CASES PRODUCED	498
WINEMAKER	NATE KLOSTERMANN



ARGYLEWINERY.COM/WINEINFO