

ARGYLE

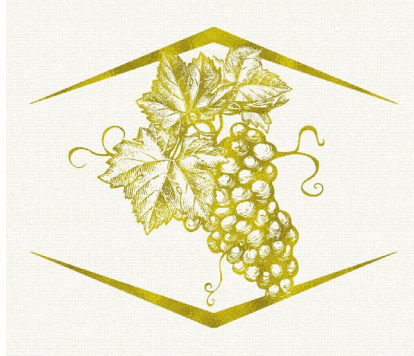
The Art of Sparkling



ARGYLE

THE ART OF SPARKLING

EDUARDO SOTO



ARGYLE

THE ART OF SPARKLING

ROGER SCHUFF



ARGYLE

THE ART OF SPARKLING

SHANNON DRISCOLL

The centerpiece of our creative partnership between Argyle and the Pacific Northwest College of Art (PNCA) is the annual Argyle Scholarship. After a juried competition, each of three scholarship recipients produce a work that reflects a creatively researched understanding of Argyle Winery and our surrounding wine-growing community in the Willamette Valley. These works become the labels for a special series of Sparkling Wines: 'The Art of Sparkling', now in its fifth year.

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.

VINIFICATION NOTES

COMPOSITION	55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier
BRIX AT HARVEST	18.7
HARVESTED	Sept. 11–27, 2017
ALCOHOL % by Vol.	12.5%
FERMENTATION	95% Stainless Steel, 5% Neutral Oak
DOSAGE	3.5 g/L
SETS PRODUCED	1600
WINEMAKER	NATE KLOSTERMANN

BOTTLE FERMENTED
AGED ON THE YEAST
DISGORGED ON DEMAND

PNCA
Pacific Northwest College of Art