



# ARGYLE WINERY

## 1996 KNUDSEN VINEYARD BRUT

### TASTING NOTES

This wine could come from only one spot, the Knudsen Vineyard. Our 1996 KV Brut is a blend of 70% old vine Pinot Noir and 30% Dijon clone Chardonnay from high elevation blocks of the Knudsen Vineyard. These blocks ripen at the end of the growing season and they have consistently yielded high quality fruit with distinct personality. The base wines were both barrel and malolactic fermented. The 96 Knudsen Vineyard Brut features a powerful nose of roasted apple, plum tart with a butter crust, toasted baguette, and a hint of freshly cooked cranberries. On the palate the wine is powerful and concentrated and explodes with focused fruit flavors of baked apples, toasted hazelnuts, ripe plums and honey.

### PRODUCTION NOTES

The 1996 harvest was frightening from the start. The grape flowers did not bloom until the first and second weeks of July. Normally, flowering happens in Oregon by the second week of June. As a result of the late bloom, all of our farming decisions were conservatively made assuming the worst of all possible scenarios. However, the three-way combination of 1) severe cluster thinning, 2) an Indian summer event, and 3) the resources to harvest quickly at the end of dry fall weather, yielded beautiful, ripe fruit. The grapes were hand harvested in mid-October at the end of the 1996 growing season from Knudsen Vineyard. Yields were very low, 2.5 tons per acre. The grapes were first chilled to 35 degrees F before gently pressing. After settling the cold juice over a period of several weeks, only the freshest "heart" juice was fermented using one of Argyle's proprietary yeasts. A judicious amount of barrel and malolactic fermentation was employed to help build creamier textures and mouth rewarding complexities. Bottle aged on the yeast for three years and disgorged "on demand" to ensure it's appealing freshness.

Harvest Date: October 8-24, 1996

Brix at Harvest: 21.0

70% Pinot Noir, 30% Chardonnay

Alcohol: 13.0%

727 cases bottled

Dosage : 5.0 g/l