



1997 Extended Tirage Brut

2007 WINE SPECTATOR TOP 100 WINES OF THE YEAR "HIGHLY RECOMMENDED"

TASTING NOTES

The aroma is immediately of plum fruit with a hint of roasted hazelnut and honey. A nice yeast character rounds out the complexity with aromas of mom's baked pie crust and a bit of that French "sur bois" character with a twist of Oregon boletas mushroom.

The palate of the E.T. is special and plum fruit packed! The hazelnut shines through with viscous, gripping acidity. The plum fruit character lasts into a classic fresh baked baguette length. Pay attention to the balance of fresh fruit sweetness and minerality in this ten year old wine.

PRODUCTION NOTES

The 1997 growing year was a heart breaker. On time flowering in June set the most perfectly formed clusters of grapes seen in Oregon for many years. A warm, dry summer season ripened the fruit without disease challenge. Then, just as fruit from our mid-elevation vineyard sites became ripe it rained! Fortunately, we farm sparkling wine fruit from later ripening, high elevation vineyard sites. Argyle's inherent flexibility in the vineyard, harvesting from many elevations, came to the rescue in this most challenging of vintages.

The grapes for this wine were hand-picked into small baskets. They were then transported to the winery where they were chilled to 35 degrees F before being gently pressed. After several weeks of settling in tank, only the freshest "heart" juice was fermented using one of Argyle's proprietary yeast strains. A blend of 80% Chardonnay and 20% Pinot Noir is bottle aged on yeast for a decade, this ET retains the freshness of a youthful wine.

STATS

3.11 pH; 8.31 g/l Total Acidity; 38% Malo-lactic finished; 14 g/l residual sugar

Harvest Dates: 10/2-17/97

775 cases produced

80% Pinot Noir, 20% Chardonnay

100% Kundsens Vineyards, Dundee OR

12.5 % alcohol by volume

For more info, visit ArgyleWinery.com