



1998 EXTENDED TIRAGE BRUT

Winemaker's Tasting Notes

Take the richness of our 1996 E.T., and the yeasty bottle bouquet of our 1997 E.T., and you get a darn close approximation of this 1998 E.T. The color is a youthful, bright straw yellow. The aroma is fresh and continuously evolving. Look for tree fruits of ripe apple, pear, and white peach with elegant honeysuckle blossom and vanilla spice. The palate is a transcendent, full throttle mouthful of fruit, spice, honeysuckle, with fresh toasted biscuit yeasty goodness. There is a racy mid-palate juiciness on a mineral backbone. Seamless, rich Brut style!

Winemaker's Production Notes

The 1998 vintage was one of the “nail biters” where the winemaker is lucky to have an arm left by November! Yet, the wines produced from this vintage are some of the most exciting bottled at Argyle to date. “No Pain, No Gain”! This was the season of “Black Fridays”. We received rainfall on three Fridays in a row, fortunately the periods in between were warm and wonderful, and proved to be perfect fruit picking breaks. 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 85% Chardonnay and 15% Pinot Noir, it is bottle aged on yeast for a decade, This ET retains the freshness of a youthful wine.

Wine Production Stats

Varietals: 85% Chardonnay/15% Pinot Noir
 Vineyard: Knudsen, Hyland
 AVA: Willamette Valley
 Alcohol: 13.0%
 Brix: 19.0 – 21.0
 Residual Sugar: 1.2%
 Tiraged: April 1999, Disgorged on Demand
 Cases Produced: 640
 Release Date: September 2008
 Winemaker: Rollin Soles

