



# ARGYLE WINERY

## 1999 Julia Lee's BLANC DE BLANCS

### TASTING NOTES

The aromas from this expeditious bubbly would challenge even the most effected anosmiac! Look for lime – blossom, honey, and fresh toasted Marcona almonds scalloped upon bright pear and white peach fruit aromas. The flavor is rich with cream and wild honeycomb spice while packing fruit of concentrated Comice pear, Oregon white peach, and a very fresh apple/pear fruit finish. The needle point bubbles lift off in a constant, graceful stream. The texture is succulent and juicy yet lively throughout. This wine is a veritable Grand Jete in a glass!

### PRODUCTION NOTES

This wine represents the first New World Blanc de Blancs made entirely from early ripening, small cluster Dijon clone Chardonnay, harvested from a high elevation block of Knudsen Vineyard named for Oregon vineyard pioneer Julia Lee Knudsen. 100% percent of the base wine was barrel fermented. Grapevine flowering did not occur until July! From experience we know we will be required to clip off HALF the fruit clusters in order to beat the Fall rains with ripe fruit. The actual growing season ended up as the coolest of the last 15 years. Fully expecting the worst, Argyle geared up for last minute maximum grape picking and the prospect of producing sparkling wine from traditional still wine vine blocks. A MIRACLE high - pressure ridge fixed itself over our Willamette Valley throughout the harvest. We picked all our heavily thinned fruit at optimal flavor ripeness in a truly leisurely fashion unchallenged by inclement weather! We all felt like this must be the way harvest goes every year in California?

887 cases produced

100% Dijon clone Chardonnay

12.5% alcohol by volume

Harvest Dates: October 5-18, 1999