



1999 EXTENDED TIRAGE BRUT

Winemaker's Tasting Notes

Welcome back to the New Millennium! Here's your chance to get it right (or better) a second time! I bet we all remember what we were up to in 1999. This is a late harvested beauty of a sparkling wine. The aromas are complex, yet fresh and leap out of the flute. Look for fresh and baked pear, juicy red apple, and hints of bright citrus fruit like Meyer lemon and grapefruit. Ten years of aging has imparted aromas of freshly roasted hazelnut, citrus peel, lovely vanilla blossom and honey spice. Rounding out these scents are touches of yeasty goodness from Pain de campagne and fresh-baked biscuit. The flavor is especially rich and creamy with lemon/grapefruit citrus, Anjou pear and Cameo apple fruit. Melon and vanilla spice lay upon a stony mineral structure. The finish is fresh baguette and caramelized sugar creaminess that is long, vibrant, and shows the added persistence that late harvested (October/November) Chardonnay and Pinot Noir can bring.

Winemaker's Production Notes

Grapevine flowering did not occur until July! From experience we knew we'd have 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 the Willamette Valley throughout the harvest. We picked all our heavily thinned fruit at optimal flavour ripeness and in a truly leisurely fashion unchallenged by second-guessing the weather! We all felt like this must be the way harvest goes every year in California.

Wine Production Stats

Varietals: 67% Chardonnay, 33% Pinot Noir
 Vineyards: Knudsen, Hyland, Durant
 AVA: Willamette Valley
 Alcohol: 13.5%
 Brix: 19.0-20.0
 Residual Sugar: 1.2%
 Cases Produced: 1115
 Release Date: September 2009
 Winemaker: Rollin Soles