



2000 BLANC DE BLANCS, JULIA LEE'S BLOCK

Winemaker's Tasting Notes

It is amazing that Mother Nature should provide us with the perfect growing season for phenomenal sparkling wines in the beginning of the New Millennium! I believe this wine to be the most exciting Blanc de Blancs yet derived from Argyle. Mere words cannot describe the balance between zippy minerality and ripe creamy elegance contributed by tree fruit aromas and flavors of apple, Anjou pear, and a splash of white peach. Rich, creamy, and balanced from start to finish, remember this wine as your benchmark for great Blanc de Blancs.

Winemaker's Production Notes

The New World's first Blanc de Blancs made entirely from early ripening, small cluster Dijon clone Chardonnay, is 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. A very warm, sunny June was perfect for flower blooming and uniform fruit cluster formation (set). Then the most unique defining aspect of this vintage ensued, NO days above 90 degrees for July and August! Oregonians were treated to a delightful, pleasant Summer. But for vineyards, this lack of heat set us behind in grape maturity. We thinned whole fruit clusters due to lack of confidence in the prospect for warm weather in the Fall. September brought average heat and very little precipitation. The secret for this vintage was to allow the grapes to remain on the vines well past the normal period for bloom to picking (hang time). We started picking 22 September and crossed the finish line on the 4th of October. All the wines from 2000 vintage have amazing structure holding up juicy, enchanting fruit concentration.

Wine Production Stats

Varietal: 100% Chardonnay (Dijon clone)
 Vineyard: Knudsen Vineyard
 AVA: Dundee Hills
 Alcohol: 13.0%
 Brix: 19.5
 Residual Sugar: 1.2%
 Tiraged: May 2001, Disgorged on Demand
 Cases produced: 860
 Release date: May 2008
 Winemaker: Rollin Soles