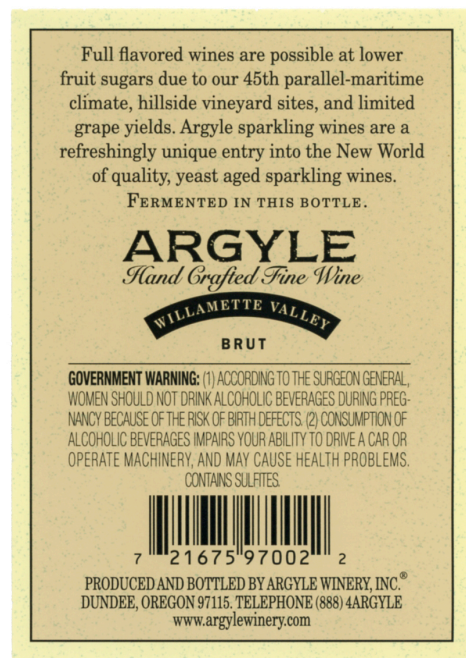


2002
Argyle Brut
90 points
Wine Spectator
12-31-2007

WINE SPECTATOR "WINE OF THE WEEK"
"SMART BUY"

"Light and delicate, with pretty pear and spice flavors up front, segueing into hints of lime and quince as the finish lingers with refined texture. Drink now. 10,200 cases made."
- Harvey Steiman



2002 Argyle Brut

Koepfel on Wine

"Since we're sliding into the season when champagne and sparkling wine dominate our thoughts -- mine, anyway -- here's a beautifully accomplished sparkler from one of the West Coast's best producer using the true champagne method of a second fermentation in the bottle. My first note is: "Incredibly lovely." The surging fume of tiny bubbles fills the glass; the bouquet encompasses all the lemons -- fresh lemon, roasted lemon, lemon curd -- permeated by spice and toasted almonds and limestone. In the mouth, this sparkling wine is rich and nutty, scintillating with crisp acid and mineral elements yet voluminous in structure, almost lush, while bringing in hints of pear and jasmine and almond blossom. The finish is dominated by acid and the limestone factor, so it's elegant, high-toned and a bit austere. Terrific as aperitif and with hors d'oeuvres, and a Great Value."

- Fredric Koepfel