



## 2006 ARGYLE BRUT

### Winemaker's Tasting Notes

An Indian Summer followed by late harvest lent exciting structure to the Chardonnay and Pinot Noir used to make this 2006 Argyle Brut. The color is that of pale yellow diamond, pre-harvest wheat field or plumeria alba. The aromas are honeysuckle, Mutsu apple skins, casaba and soft vanilla, followed by hints of allspice and red currant thanks to the Pinot Noir component. This 2006 Brut is highly effervescent in the mouth and brings a classic, stony minerality complimented by lemon zest, currant and a late, savory yeast that coats the palate for a long, pleasing finish.

### Winemaker's Production Notes

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, 3 of the top 5 highest heat summations of the last 23 growing seasons occurred in this new millennium. Has our transition into the 'New Millennium' led to warmer summers? September brought us a bit of a scare with a week of precipitation accumulation of about 0.6 inches and cool temperatures, but the rain backed off and we saw temperatures in the mid 80's F, with a very desiccating east wind. A most glorious "Indian Summer" ensued throughout the Northwest USA. Wineries and vineyards were able to spread their operation into a smooth steady pace without the usual threat of inclement weather.

### Wine Production Stats

Varietals: 58% Oregon Chardonnay, 42% Oregon Pinot Noir  
 Vineyard: Knudsen, Lone Star  
 AVA: Willamette Valley  
 Alcohol: 13.5%  
 Brix: 20.0  
 Residual Sugar: 1.2%  
 Tiraged: May 2007, Disgorged on Demand  
 Cases produced: 6,200  
 Release date: August 2009  
 Winemaker: Rollin Soles



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**91 points**

Wine Advocate

October 2009 (#185)

*"The 2006 Brut is a blend of 58% Chardonnay and 42% Pinot Noir. Medium straw-colored, it has a classy nose of mineral, biscuit, apple, and baking spices. Crisp, bright and creamy-textured, this superb sparkling wine begs the question, 'Why buy Champagne?'" - Jay Miller*

BRUT

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WILLAMETTE VALLEY  
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ARGYLE

OREGON SPARKLING WINE  
6  
58% CHARDONNAY & 42% PINOT NOIR

ALC. 13.5% BY VOL.

750ml