



DISGORGED ON DEMAND
75% PINOT NOIR, 15% PINOT MEUNIER
10% CHARDONNAY

ARGYLE

Brut Rosé | 2012
Willamette Valley AVA

TASTING NOTES

At the top of Knudsen Vineyards in the Dundee Hills, at 950 feet of elevation, is where you'll find our 2.5 acre planting of Pinot Meunier. We take advantage of the late ripening spot to retain bright, fresh acidity and mineral edge. The balance of the wine is equally blended between the aforementioned Knudsen Vineyard and our younger, but equally high elevation Spirit Hill Vineyard in the Eola-Amity Hills.

The color is bright, pale salmon pink, while its bouquet is full of rose petal, cherry kernel, and pomegranate. The barrel aging of the red wine component contributes to its savory complexity, while its delicate, creamy bead leads to a long textural finish.

VINTAGE NOTES

We could say that "Mother Nature" made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good, dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.

VINIFICATION NOTES

COMPOSITION	75% Pinot Noir, 15% Pinot Meunier, 10% Chardonnay
HARVEST DATE	September 26-28, 2012
AVG. BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	2025
WINEMAKER	Nate Klostermann
DISGORGED ON DEMAND	



ARGYLEWINERY.COM/WINEINFO