



# ARGYLE

## Black Brut | 2013

### Willamette Valley AVA

## TASTING NOTES

The 2013 Pinot Noir vintage in the Willamette Valley was affected by late season rains, leading to delicate, fresh, yet savory wines, which were perfect for sparkling Black Brut. The lighter weight tannin allows the middle palate to pop with brighter acidity than in previous vintages, leading to our most refreshing Black Brut vintage yet. Toeing the line between red and dark cherry, the subtly spiced finish is sleek and long.

## VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest.

Towards the end of September just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

## VINIFICATION NOTES

<b>COMPOSITION</b>	100% PINOT NOIR
<b>HARVESTED</b>	Oct. 1, 2013
<b>BRIX AT HARVEST</b>	21.5
<b>ALCOHOL % by Vol.</b>	13.5%
<b>DOSAGE</b>	3 g/L
<b>DISGORGED</b>	July, 2017
<b>WINEMAKER</b>	NATE KLOSTERMANN



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)