



ARGYLE

Vintage Brut | 2014

Willamette Valley AVA

TASTING NOTES

The 2014 sparkling wine vintage in the Willamette Valley was pristine, showcasing the enticing generosity and focused definition the region has to offer. The Pinot Noir-dominated blend provides impressive red-fruited dimension to the ripe pear, fig and roast hazelnut. The middle palate is invigorated with dynamic acid backbone and edgy minerality, bringing balance and concentration to the long finish.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors.

The summer was quite warm, seeing a near record number of 90°+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

VINIFICATION NOTES

COMPOSITION	65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier
HARVESTED	Sept. 5-18, 2014
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
BARREL AGING	90% Stainless Steel, 10% Neutral Oak
DOSAGE	8 g/L
WINEMAKER	NATE KLOSTERMANN
DISGORGED ON DEMAND	



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