



ARGYLE

Extended Tirage Brut Rosé | 2007 Willamette Valley AVA

This is a crowning achievement for Vintage American Grower Sparkling Wine. Bottle fermented and aged on the yeast for ten years, Argyle 'Extended Tirage' Brut Rosé represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

For the first time in Argyle's history, we have released an Extended Tirage version of our Brut Rosé. Aged upon the lees for 10 years before disgorgement, the wine builds upon the floral and spice character of Pinot Meunier with heightened depth and textural vibration. Raspberry, rose petal, and toasted pecan lead to a creamy, concentrated middle palate, while finishing with long, volcanic minerality.

VINTAGE NOTES

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. 2007 sparkling fruit had an amazing expression of ripe fruit flavor masked behind especially high natural acidity. This wine is testament to 20 years of balancing our farming to meet Mother Nature's slings and arrows. The grapes are hand picked into small baskets. The fruit was first chilled to 35 degrees F before gentle, whole fruit pressing to extract just the "heart of the grape" juice from the berries. After settling the cold juice over a period of several weeks; clear, fresh juice was fermented using one of Argyle's proprietary yeasts. A judicious amount of barrel and malo-lactic fermentation was employed to help build creamier textures and mouth rewarding complexities. Bottle aged on the yeast for ten years, our Extended Tirage Brut is disgorged on demand to ensure its appealing freshness.

VINIFICATION NOTES

COMPOSITION	52% Pinot Meunier, 48% Pinot Noir
HARVEST DATES	Sept 23-29, 2007
BRIX AT HARVEST	18.8
ALCOHOL % by Vol.	12.5%
DOSAGE	9 g/L
BARREL AGING	90% Stainless Steel, 10% Neutral Oak Barrel
MALOLACTIC	10% Malolactic Fermentation
CASES PRODUCED	80
DISGORGEMENT DATE	March, 2017



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