



OREGON SPARKLING WINE
KNUDSEN VINEYARD
85% PINOT NOIR, 15% CHARDONNAY

ARGYLE

Knudsen Vineyard Brut | 2010
Knudsen Vineyard
Dundee Hills AVA

TASTING NOTES

Planted in 1974, The traditional backbone Pinot Noir of the Knudsen Vineyard Brut sings of red berries and stone fruits with an underlying Jory clay minerality. Taut and sturdy, the cool, late 2010 growing season provides driving energy, structure and edginess. Underneath, the delicate complexity of barrel fermentation provides subtle warmth and depth. The finish lingers long and extensive, begging for char-grilled mussels, pancetta and crème fraîche.

VINTAGE NOTES

The growing season started out unusually cool, delaying grape flowering until well into July. Poor pollination produced smaller than average clusters. Even then we were compelled to further thin our crop, removing grape clusters to get the yields well below average. There was just not enough growing season left to ripen a normal crop.

A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

VINIFICATION NOTES

COMPOSITION	85% PINOT NOIR – 15% CHARDONNAY
HARVEST DATE	OCTOBER 16, 2010
ALCOHOL % by Vol.	12.5%
DISGORGEMENT DATE	JULY 31, 2014
CASES PRODUCED	575
WINEMAKERS	Rollin Soles & Nate Klostermann



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