



ARGYLE

Vintage Brut | 2012
Willamette Valley AVA

90 POINTS

Wine Enthusiast

1 Feb 2016

“Clean, crisp and bright, this was fermented in stainless (with just 10% in neutral wood), and not put through malolactic. The blend is 60/40 Chardonnay/Pinot Noir, yielding fresh fruit flavors of apple and melon that are focused and precise. A streak of ginger runs through racy acidity.”



ARGYLEWINERY.COM/WINEINFO