

ARGYLE

Blanc de Blancs | 2011 Knudsen Vineyard

Dundee Hills AVA

TASTING NOTES

We thought 2010 was a late growing season... in 2011 we picked Julia Lee's Block a full 10 days later than 2010 on October 28th! At 900 ft. elevation, needless to say, we had plenty of acid in 2011. As such, we had to carefully tease out more texture and depth in a year like this. Complete barrel fermentation and full lees aging was a must, as well as an increased amount of malolactic fermentation - 25% to be precise. Going into the bottle, I still remember it being a racy little devil, but time on yeast has always had the last laugh. After popping our first bottle for the dosage trial, we were blown away at the depth and length it had developed on the lees. This is serious Blanc de Blancs. Allspice, Marcona almond, and fleshy pear meld with a rich, creamy core all persisting against wet, mineral length.

VINTAGE NOTES

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation.

October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, the vines tend to really respond to sun and heat. The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics. This was one of the most challenging vintages ever.

We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted, motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving was truly something to be grateful for.

VINIFICATION NOTES

COMPOSITION 100% Chardonnay

HARVEST DATE October 28
BRIX AT HARVEST 18.5
ALCOHOL % by Vol. 12.5%

CASES PRODUCED 914

WINEMAKERS Rollin Soles & Nate Klostermann

DISGORGED ON DEMAND



ARGYLEWINERY.COM/WINEINFO