



ARGYLE

Vintage Brut | 2011

Willamette Valley AVA

TASTING NOTES

Crafted from the Willamette Valley's coolest growing season on record, 2011 Vintage Brut offers all you can ask for in true cool-climate sparkling wine. The delicate bouquet is filled with red berry spice, lemon blossom, and toasted brioche. The palate begins with generous plum and gingernut biscuit, yet leads into edgy minerality and briney undertones. The bright 2011 acidity lends itself to the long, energetic finish, begging for Belon oysters.

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	40% CHARDONNAY – 60% PINOT NOIR
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	13,750

BOTTLE FERMENTED
AGED ON-THE-YEAST
DISGORGED ON DEMAND®

WINEMAKERS Rollin Soles & Nate Klostermann



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