



# ARGYLE

## Vintage Brut | 2012

### Willamette Valley AVA

## TASTING NOTES

In the Willamette Valley, 2012 was a season of generosity, without sacrificing focus. In order to retain precision, 90% of the blend was fermented in stainless steel and only 10% fermented in neutral oak barrels, while none of the base wine parcels underwent malolactic fermentation. Yellow summer fruits, baked apple, and ginger spice up front, the mid-palate is creamy, concentrated and fleshy. The long finish is enlivened by mouth-filling volcanic structure and lively acidity.

## VINTAGE NOTES

We could say that “Mother Nature” made the wines in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good, dry weather leads to ripe fruit.

The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions.

For us, a balanced crop and belief in the weather forecast caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.

## VINIFICATION NOTES

<b>COMPOSITION</b>	60% CHARDONNAY — 40% PINOT NOIR
<b>BRIX AT HARVEST</b>	19.5
<b>ALCOHOL % by Vol.</b>	12.5%
<b>CASES PRODUCED</b>	15,250
<b>WINEMAKER</b>	NATE KLOSTERMANN

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



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