

## ARGYLE

# Extended Tirage Knudsen Vineyard Brut | 2007 Dundee Hills AVA

A crowning achievement for Vintage American Grower Sparkling Wine. Bottle fermented and aged on the yeast for ten years, Argyle's 'Extended Tirage' program represents the culmination of our founding ambition to create wines that endure.

#### TASTING NOTES

For the first time in Argyle's history, we have released an Extended Tirage version of our Knudsen Vineyard Brut. Aged upon the lees for 10 years before disgorgement, the wine contrasts voluptuous Mirabelle plum and white peach with elegant violet and red cherry. The creamy and concerted middle palate is held together by taut malic acid energy and volcanic mineral length.

#### VINTAGE NOTES

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. 2007 sparkling fruit had an amazing expression of ripe fruit flavor masked behind especially high natural acidity. This wine is testament to 20 years of balancing our farming to meet Mother Nature's slings and arrows. The grapes are hand picked into small baskets. The fruit was first chilled to 35 degrees F before gentle, whole fruit pressing to extract just the "heart of the grape" juice from the berries. After settling the cold juice over a period of several weeks; clear, fresh juice was fermented using one of Argyle's proprietary yeasts. A judicious amount of barrel and malo-lactic fermentation was employed to help build creamier textures and mouth rewarding complexities. Bottle aged on the yeast for ten years, our Extended Tirage Brut is disgorged on demand to ensure its appealing freshness.

### **VINIFICATION NOTES**

**COMPOSITION** 80 % Pinot Noir, 20% Chardonnay

**HARVEST DATES** Sept 22-24, 2007

BRIX AT HARVEST 19.4 ALCOHOL % by Vol. 12.5% DOSAGE 4 g/L

BARREL AGING 60% Stainless Steel, 40% Neutral Oak

CASES PRODUCED 80

**DISGORGEMENT DATE** July, 2017



ARGYLEWINERY. COM/WINEINFO