



# ARGYLE

Brut Rosé | 2014  
Willamette Valley AVA

## TASTING NOTES

The 2014 sparkling wine vintage in the Willamette Valley was pristine, showcasing the enticing generosity and focused definition the region has to offer. Blended between our two high elevation sites, 2014 Brut Rosé shows the delicate refinement of the Dundee Hills and the mineral tension of the Eola-Amity Hills. Bright, medium salmon-pink hue in color and perfume of rose petal, pink pepper and pomegranate encounter a palate of elegant, soft tannin and coiled-up concentration.

## VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days.

## VINIFICATION NOTES

<b>COMPOSITION</b>	45% Pinot Noir, 30% Pinot Meunier, 25% Chardonnay
<b>HARVEST DATE</b>	Sept. 13-18, 2014
<b>AVG. BRIX AT HARVEST</b>	19.5
<b>ALCOHOL % by Vol.</b>	12.5%
<b>MALOLACTIC</b>	6% Malolactic Fermentation
<b>DOSAGE</b>	4 g/L
<b>CASES PRODUCED</b>	2500
<b>WINEMAKER</b>	Nate Klostermann
<b>DISGORGED ON DEMAND</b>	



[ARGYLEWINERY.COM/WINEINFO](http://ARGYLEWINERY.COM/WINEINFO)