



ARGYLE

Extended Tirage Brut | 2006
Willamette Valley AVA

Magnum (1.5L)

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

TASTING NOTES

Preserving an admirable level of freshness for this warm vintage, The 2006 ET is impressive for its depth and creamy layers of texture due to aging ten years on the lees prior to disgorgement.

Juicy white peach, wild honey, and grilled ginger are layered with roasted cashew, brioche and toasty complexity, bringing harmony to a seamlessly persistent finish.

VINTAGE NOTES

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, 3 of the top 5 highest heat summations of the last 23 growing seasons occurred in this new millennium.

Has our transition into the 'New Millennium' led to warmer summers? September brought us a bit of a scare with a week of precipitation accumulation of about 0.6 inches and cool temperatures, but the rain backed off and we saw temperatures in the mid 80's F, with a very desiccating east wind.

A most glorious "Indian Summer" ensued throughout the Northwest USA. Wineries and vineyards were able to spread their operation into a smooth steady pace without the usual threat of inclement weather.

VINIFICATION NOTES

COMPOSITION	58% Chardonnay, 42% Pinot Noir
HARVEST DATES	September 11 – October 1, 2006
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
DOSAGE	8 g/L
PRODUCTION	140 Magnums
DISGORGEMENT DATE	May, 2017



ARGYLEWINERY.COM



ARGYLE

Extended Tirage Brut | 2006
Willamette Valley AVA

Magnum (1.5L)

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

TASTING NOTES

Preserving an admirable level of freshness for this warm vintage, The 2006 ET is impressive for its depth and creamy layers of texture due to aging ten years on the lees prior to disgorgement.

Juicy white peach, wild honey, and grilled ginger are layered with roasted cashew, brioche and toasty complexity, bringing harmony to a seamlessly persistent finish.

VINTAGE NOTES

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, 3 of the top 5 highest heat summations of the last 23 growing seasons occurred in this new millennium.

Has our transition into the 'New Millennium' led to warmer summers? September brought us a bit of a scare with a week of precipitation accumulation of about 0.6 inches and cool temperatures, but the rain backed off and we saw temperatures in the mid 80's F, with a very desiccating east wind.

A most glorious "Indian Summer" ensued throughout the Northwest USA. Wineries and vineyards were able to spread their operation into a smooth steady pace without the usual threat of inclement weather.

VINIFICATION NOTES

COMPOSITION	58% Chardonnay, 42% Pinot Noir
HARVEST DATES	September 11 – October 1, 2006
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
DOSAGE	8 g/L
PRODUCTION	140 Magnums
DISGORGEMENT DATE	May, 2017



ARGYLEWINERY.COM