



ARGYLE

Black Brut | 2014
Willamette Valley AVA

TASTING NOTES

2014 in the Willamette Valley was a season of lavishness, without sacrificing focus. Sourced from the elevated hillsides of the Dundee Hills and Eola-Amity Hills, the 2014 Black Brut is supple yet elegant. Delicate red raspberry and subtle dark cherry are woven with savory fruit mince spice. The bead is direct, leading to a long, nimble finish.

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

COMPOSITION	100% Pinot Noir
HARVEST DATE	Sept. 13-28, 2014
AVG. BRIX AT HARVEST	21.8
ALCOHOL % by Vol.	13.5%
DOSAGE	3 g/L
CASES PRODUCED	498
DISGORGED	May 2017



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