



# ARGYLE

Knudsen Vineyard Brut | 2011  
Knudsen Vineyard  
Dundee Hills AVA

## TASTING NOTES

Planted in 1974, The traditional backbone Pinot Noir of the Knudsen Vineyard Brut provides understated aromas of apple, plum and nougat which opens into a creamy, lees aged mouthfeel. Even cooler and later than the 2010 vintage, the 2011 growing season provides taut acidity, mineral depth, and unwavering length. Young and tightly wound, the red cherry and rose petal Pinot Noir character will continue to emerge with cellaring.

## VINTAGE NOTES

2011 was the coolest growing season since 1954, including a greatly truncated Indian summer. The first 15 days of October brought some form of cold and precipitation.

October 17-27 saved the day with mostly dry days and one day reached a high of 76. This late in the season, the vines tend to really respond to sun and heat. The wines turned out beautiful, perfumed, and have surprising depth and finish to them. Late season ripening seems to produce wine with leap out of the glass aromatics. This was one of the most challenging vintages ever.

We pressed off the last red wine on the Wednesday before Thanksgiving! Imagine an exhausted, motley, yet grateful harvest crew gathered around the smoked turkey on Thursday. This Thanksgiving was truly something to be grateful for.

## VINIFICATION NOTES

<b>COMPOSITION</b>	90% PINOT NOIR – 10% CHARDONNAY
<b>HARVEST DATE</b>	OCTOBER 26-27, 2011
<b>ALCOHOL % by Vol.</b>	12.5%
<b>BRIX AT HARVEST</b>	19.5
<b>BARREL AGING</b>	50% Neutral Oak Barrel, 50% Stainless Steel
<b>MALOLACTIC</b>	10% Malolactic Fermentation
<b>DOSAGE</b>	8 g/L

<b>DISGORGEMENT DATE</b>	JULY 31, 2014
<b>CASES PRODUCED</b>	906
<b>WINEMAKER</b>	Nate Klostermann



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