ARGYLE

Brut Rosé | 2013
Willamette Valley AVA

TASTING NOTES

At the top of Knudsen Vineyards in the Dundee Hills, at 950 feet of elevation, is where you'll find our 2.5 acre planting of Pinot Meunier. We take advantage of the late ripening spot to retain bright, fresh acidity and mineral edge. The balance of the wine is equally blended between the aforementioned Knudsen Vineyards and our younger, but equally high elevation, Spirit Hill Vineyard in the Eola-Amity Hills. The color is bright, pale salmon pink, while its bouquet is full of rose petal, strawberry hull, and lemon zest. The barrel aging of the red wine component contributes to its savory complexity, while its delicate, creamy bead leads to a long textural finish.

VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest.

Towards the end of September just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

VINIFICATION NOTES

COMPOSITION	65% Pinot Noir, 15% Pinot Meunier, 20% Chardonnay
HARVEST DATE	Sept. 17-19, 2013
AVG. BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	2025
WINEMAKER	Nate Klostermann
DISGORGED ON DEMAND	

ARGYLE

ARTISAN SERIES