



ARGYLE

Knudsen Vineyard Brut | 2013
Knudsen Vineyard

Dundee Hills AVA

TASTING NOTES

Planted in 1974 and at 900 feet elevation is where you'll find the Pinot Noir that makes up the core of the Knudsen Vineyard Brut. This combination of old vines at high elevation creates a unique dynamic of vibrant acidity and deep, textured complexity. Along with the four years of aging on lees before disgorgement, the neutral wood barrel fermentation and aging helps build layers of savory, smoky intricacy playing off of the wild cherry, cranberry, and ginger root freshness and energetic length.

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

VINEYARD	Knudsen Vineyard
COMPOSITION	90% Pinot Noir, 10% Chardonnay
HARVEST DATES	Sept. 17-18, 2013
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
BARREL AGING	85% Neutral Oak, 15% Stainless Steel
DOSAGE	7 g/L
CASES PRODUCED	636
DISGORGED ON DEMAND	



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