



# ARGYLE

Black Brut | 2015  
Willamette Valley AVA

## TASTING NOTES

Sourced from our three vineyards on the elevated hillsides of the Dundee Hills and Eola-Amity Hills, the 2015 Black Brut toes the line between red and dark fruit, with elegant spice and focused precision. Red cherry, dark chocolate, and allspice are woven together with fresh middle palate depth and a long, supple finish.

## VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>COMPOSITION</b>	100% Pinot Noir
<b>HARVEST DATE</b>	Sept. 6-14, 2015
<b>AVG. BRIX AT HARVEST</b>	21.2
<b>ALCOHOL % by Vol.</b>	13.5%
<b>DOSAGE</b>	2 g/L
<b>CASES PRODUCED</b>	500
<b>DISGORGED</b>	January 2019



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