



ARGYLE

Brut Rosé | 2015
Willamette Valley AVA

TASTING NOTES

The 2015 sparkling wine vintage in the Willamette Valley was exemplary, showcasing the alluring depth and clarity the region has to offer. Narrowing down and focusing in on the windy, high elevations of the Eola-Amity Hills, and specifically our Spirit Hill Vineyard, this year's Brut Rosé aligns rose petal, peach skin, and cracked fennel with energetic mineral length and creamy texture.

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

COMPOSITION	55% Pinot Noir, 5% Pinot Meunier, 40% Chardonnay
HARVEST DATE	Aug. 27 – Sept. 4, 2015
AVG. BRIX AT HARVEST	19.0
ALCOHOL % by Vol.	12.5%
MALOLACTIC	5% Malolactic Fermentation
BARREL AGING	95% Stainless Steel, 5% Neutral Barrel
DOSAGE	4 g/L
CASES PRODUCED	2198
WINEMAKER	Nate Klostermann
DISGORGED ON DEMAND	



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