



ARGYLE

Blanc de Noirs | 2015
Willamette Valley AVA

TASTING NOTES

2015 in the Willamette Valley was an ideal sparkling wine vintage, underscoring developed fruit flavors with high natural acidity. The windy, high elevations of the Eola-Amity Hills, and specifically, our Spirit Hill Vineyard, is the source for our first official Blanc de Noirs release. Pinot Noir builds red fruited depth and spicy structure, while Pinot Meunier brings floral freshness and lift. Red pear, pomegranate, and fig are woven with creamy texture and dynamic length.

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

AVA	Willamette Valley AVA
COMPOSITION	90% Pinot Noir, 10% Pinot Meunier
HARVEST DATES	Aug. 27 – Sept. 4, 2015
BRIX AT HARVEST	19.4
ALCOHOL % by Vol.	12.5%
BARREL AGING	50% Stainless Steel, 50% Neutral Oak
DOSAGE	5 g/L
CASES PRODUCED	547
DISGORGED	February 2019

