



ARGYLE

Knudsen Vineyard Brut Rosé | 2015
Knudsen Vineyard

Dundee Hills AVA

TASTING NOTES

Our first ever Knudsen Vineyard designated Brut Rosé blends our 3 favorite sparkling blocks together for a style that is defined by mineral tension and umami texture. Split evenly between Pinot Noir, Chardonnay, and Pinot Meunier, these older vines at higher elevation shine with density, elegance, and precision. Ripe strawberry, cardamom, and layered pink pepper build upon layers of creamy barrel fermented complexity and silky 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

VINEYARD	Knudsen Vineyard
AVA	Dundee Hills AVA
COMPOSITION	34% Pinot Noir, 33% Chardonnay, 33% Pinot Meunier
HARVEST DATES	Aug. 26 – Sept. 6, 2015
BRIX AT HARVEST	18.6
ALCOHOL % by Vol.	12.5%
BARREL AGING	100% Neutral Barrel Fermented and Aged
MALOLACTIC	33% Malolactic Fermentation
DOSAGE	3 g/L
CASES PRODUCED	596
DISGORGED	June 2019



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