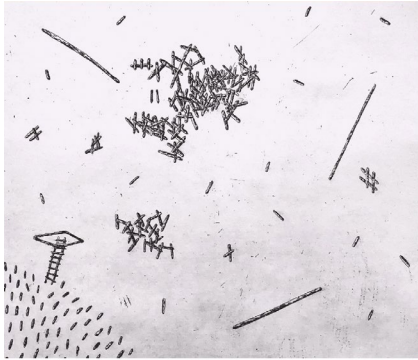


ARGYLE

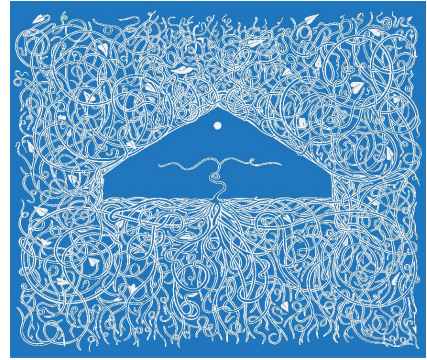
The Art of Sparkling



HALEY HOWELL



OLIVIA HARWOOD



LYDIA MERCER

The centerpiece of our creative partnership between Argyle and the Pacific Northwest College of Art (PNCA) is the annual Argyle Scholarship. After a juried competition, each of three scholarship recipients produce a work that reflects a creatively researched understanding of Argyle Winery and our surrounding wine-growing community in the Willamette Valley. These works become the labels for a special series of Sparkling Wines: 'The Art of Sparkling', now in its fourth year.

TASTING NOTES

The 2016 sparkling wine vintage in the Willamette Valley was generous yet refined, highlighting the alluring precision the region has to offer. Knudsen Vineyard, in the protected Dundee Hills, brings supple depth and elegance, while Spirit Hill Vineyard, in the windy confines of the Eola-Amity Hills, brings tension and mineral backbone. Fresh seashore, white peach, and toasted brioche are framed around a creamy center and long, graceful finish.

VINIFICATION NOTES

COMPOSITION	55% Pinot Noir, 35% Chardonnay, 10% Pinot Meunier
BRIX AT HARVEST	18.6
HARVESTED	Aug. 23 – Sept. 2, 2016
ALCOHOL % by Vol.	12.5%
FERMENTATION	70% Stainless Steel, 30% Neutral Oak
DOSAGE	3 g/L
SETS PRODUCED	1600
WINEMAKER	NATE KLOSTERMANN

BOTTLE FERMENTED
AGED ON THE YEAST
DISGORGED ON DEMAND

PNCA
Pacific Northwest College of Art