



Disgorge & Dosage Guidelines

Our wholesale partners were properly motivated during Argyle U and that motivation is being carried into their respective markets. There are a few guidelines that should be followed in order to maximize success with this program:

- Dates for programs with on/off-premise accounts must be set before we send a kit
- Means for returning the disgorging tool will be included in each kit and it must be returned in a timely manner
- Whenever possible the regional rep should attend the scheduled program or at the very least coordinate a follow-up with the wholesale partner
- There will be a link under Trade and Media on our website that will lead to collateral for program
- Please provide photos from each event, send to craig@argylewinery.com

This program has been a long time coming and we are excited to be able share a little bit of the Argyle/Oregon experience with all our advocates around the country.

Go forth and splash some bubbles!!



Steps for Disgorge & Dosage

- Upon delivery of kit, invert bottles to be disgorged, yeast will be suspended in bottle and will need to settle before disgorging
- Put disgorge wines on point for at least one hour in ice bucket
- Disgorge with apron and eye protection and perform outdoors pointed in safe direction
- 4 steps, point bottle down – pop crown cap – thumb over opening – bring bottle upright
- Disgorge tools are hand made and limited in supply, treat them with care and return promptly
- Remember: Pics or it didn't happen