



ARGYLE

Extended Tirage Brut Rosé | 2008 Willamette Valley AVA

This is a crowning achievement for Vintage American Grower Sparkling Wine. Bottle fermented and aged on the yeast for ten years, Argyle 'Extended Tirage' Brut Rosé represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

Just the second release in Argyle's history, this Extended Tirage version of our Brut Rosé is aged upon the lees for 10 years before disgorgement. The wine builds upon the floral and spice character of Pinot Meunier with heightened depth and textural quiver. Red cherry, rose petal, and fresh brioche lead to a creamy, concentrated middle palate, while finishing with long, volcanic minerality.

VINTAGE NOTES

The 2008 growing season was a "late bloomer". A very dry, cold Spring delayed flowering until July rather than the traditional June time frame. August brought needed rainfall—more rain in August than any one month of March, April or May. As usually happens, the predicted rain in October was called off, and dry Indian Summer weather took hold. Ripening and picking occurred at a nice even pace. Our last day of picking was October 29th.

VINIFICATION NOTES

COMPOSITION	50% Pinot Meunier, 40% Pinot Noir, 10% Chardonnay
HARVEST DATES	Oct. 10-15, 2008
BRIX AT HARVEST	19.1
ALCOHOL % by Vol.	12.5%
DOSAGE	6 g/L
AGING	100% Stainless Steel
MALOLACTIC	10% Malolactic Fermentation
CASES PRODUCED	40
DISGORGEMENT DATE	July, 2018



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