



ARGYLE

Extended Tirage Knudsen Vineyard Brut | 2009 Dundee Hills 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' Knudsen Vineyard Brut represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

With over 20 years of Extended Tirage sparkling wine production under our belts, we have applied our experience and knowledge to our smaller, single vineyard bottlings for late disgorgement release. This combination of old vine, 1974 Pinot Noir along with 10 years of bottle aging on the lees has produced one of our most powerful and rare sparkling wines to date. The core is dense, with blood orange and brioche, while a small amount of Julia Lee's Chardonnay provides clover honey and which peach. The finely detailed mousse carries through with persistence and delicate mineral length.

VINTAGE NOTES

2009 was all about farming to balance Mother Nature's surprises. Argyle's farming culture got the crop level right on. We stripped leaves after the burning sun of August and in time for the Labor Day rains. We also believed September's drying East wind forecast and put a security of water onto the vines to help them ride out the drying, late season heat with a maximum of ripening—which is the name of the game here in the Willamette Valley. Picking was unusually "segmented" this year. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and thus picking. But, in 2009 Argyle picked high and low elevation fruit at the same time! We picked all the sparkling fruit, then rested for a couple of days, then all the Chardonnay for still wine, rested another few days, then all the red came in. The resulting wines are gorgeous, perky, and sexy. I don't know that I have seen a more sensuous expression of flavor and aromas in Argyle's 26 years of Willamette Valley winemaking.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard, Dundee Hills AVA
COMPOSITION	75% Pinot Noir, 25% Chardonnay
HARVEST DATES	Sept. 18-20, 2009
BRIX AT HARVEST	19.4
ALCOHOL % by Vol.	12.5%
DOSAGE	3 g/L
AGING	60% Neutral Barrel, 40% Stainless Steel
MALOLACTIC	0% Malolactic Fermentation
CASES PRODUCED	38
DISGORGEMENT DATE	July, 2019



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