

ARGYLE

Rosé | 2019
Willamette Valley AVA

ARTISAN  SERIES



598 CASES

TASTING NOTES

Small, experimental blocks of high density Pinot Noir and Chardonnay planted in the mid-90's at Knudsen Vineyard were de-stemmed together for a cold, 48-hour co-maceration, while the Pinot Meunier from Spirit Hill Vineyard underwent the same maceration technique all on its own. After gentle pressing, the wines undertook long, cool fermentation in neutral wood barrels and aged on the lees for 6 months. The resulting rosé is leap out of the glass watermelon, red cherry, and fresh cut spring flowers, while the refreshing acidity is woven together with subtle lees texture and mineral length.

VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.

ABV 12.0%

WINE MAKER Nate Klostermann

HARVESTED Sept. 7, 2019

COMPOSITION 65% Pinot Noir, 20% Pinot Meunier,
15% Chardonnay

pH 3.14

TA 8.1 g/L

BRIX AT HARVEST 19.2

BARREL AGING 1000% Neutral Barrel



VINEYARD1 Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

VINEYARD2 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.