

ARGYLE

Knudsen Vineyard Brut | 2016 Dundee Hills AVA

ARTISAN  SERIES



BOTTLE FERMENTED
DISGORGED MARCH 2020
932 CASES

TASTING NOTES

Planted in 1974 and at 900 feet elevation is where you'll find this unique parcel of Pinot Noir for our Knudsen Vineyard Brut. Some of the few remaining vines in the Dundee Hills from that early pioneering era, this own-rooted Pommard at high elevation expresses incredible density and elegance. Fermenting and aging in neutral wood barrel helps build layers of creamy complexity, displaying cherry kernel, rose petal, and roast cashew gliding into a long, silky finish.

VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

ABV 12.5%
WINE MAKER Nate Klostermann
HARVESTED Aug. 30, 2016
COMPOSITION 100% Pinot Noir
MALOLACTIC 0% Malolactic Fermentation

PH 19.1
TA 3.05
DOSAGE 5 g/L
BRIX AT HARVEST 19.1
BARREL AGING 100% Neutral oak fermented and aged



VINEYARD1 Knudsen Vineyard
LOCATION Dundee Hills
ELEVATION 530-1000 ft.