

ARGYLE

Brut Rosé | 2017
Willamette Valley AVA

ARTISAN  SERIES



BOTTLE FERMENTED
DISGORGED ON DEMAND
1300 CASES

TASTING NOTES

Blended between our two high elevation vineyards, 2017 Brut Rosé displays the delicate refinement of the Dundee Hills and the energetic structure of the Eola-Amity Hills. The Pinot Noir and Pinot Meunier core of the blend was destemmed and cold-soaked on its skins for 24-48 hours to extract pure fruit flavors and silky, elegant texture. Direct-press Chardonnay was blended in to bring focus and mineral tension. Bright, medium salmon-pink hue in color and perfume of rose petal, orange peel, and clove lead to an elegant, supple structure, and ginger-laced finish.

VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which lead to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

ABV 12.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 13 - Oct. 2, 2017
COMPOSITION 30% Pinot Noir, 35% Chardonnay,
35% Pinot Meunier

PH 3.05
TA 9.0
DOSAGE 4 g/L
BRIX AT HARVEST 18.6
BARREL AGING 100% Neutral Barrel



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

VINEYARD2 Spirit Hill Vineyard
LOCATION Eola-Amity Hills
ELEVATION 700-850 ft.