

ARGYLE

Ruby Brut | 2017 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENED
DISGORGED ON DEMAND
520 CASES

TASTING NOTES

Ruby Brut is an evolution of our Brut Rosé and Black Brut sparkling wine programs, looking to extract the color and texture from the skins while still maintaining elegance and purity from a more traditionally ripe sparkling fruit profile. This block of old-vine Knudsen Vineyard Pinot Noir, planted in 1987, provides fresh, floral, red fruits and generous density, while the finish is long, spicy, and pure. The grapes were chilled overnight, destemmed, and allowed to soak cold on their skins for 14 days before being gently pressed, fermented, and aged in neutral French oak barrels.

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, 2017
COMPOSITION 100% Pinot Noir

BRIX AT HARVEST 18.5
DOSAGE 0.5 g/L
DISGORGED January 2021



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