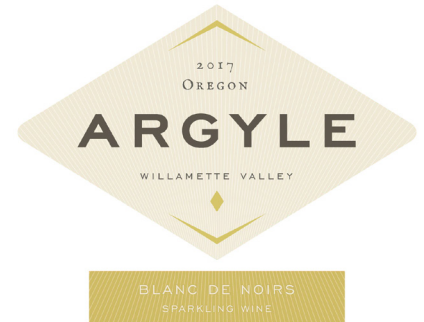


ARGYLE

Blanc de Noirs | 2017 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED
818 CASES

TASTING NOTES

The 2017 sparkling wine vintage in the Willamette Valley was precise, full of beautiful natural acidity and tension in a classically cool September harvest. The windy, high elevations of the Eola-Amity Hills, and specifically, our Spirit Hill Vineyard, is the source for our Blanc de Noirs. Pinot Noir builds red fruited depth and firm structure, while the increased proportion of Pinot Meunier this year highlights even more floral freshness and lift. Rose petal, cherry plum, and grapefruit are woven with creamy texture and dynamic length.

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. 1 - 26, 2017

COMPOSITION 50% Pinot Noir, 50% Pinot Meunier

DISGORGED January 2021

pH 3.05

TA 8.6 g/L

BRIX AT HARVEST 19.2

DOSAGE 4 g/L

BARREL AGING 70% Neutral Oak
30% Stainless Steel



VINEYARD1 Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.