

ARGYLE

Knudsen Vineyard Brut | 2017 Dundee Hills AVA

ARTISAN  SERIES



BOTTLE FERMENTED
DISGORGED MARCH 2021
1300 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, complexity, and elegance. Fermenting and aging in neutral wood barrel helps build layers of creamy complexity, exhibiting orange peel, nectarine and gingerbread while floating into a long, silky 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. 17, 2017
COMPOSITION 100% Pinot Noir

PH 3.08
TA 8.6
DOSAGE 4 g/L
BRIX AT HARVEST 18.8
BARREL AGING 100% Neutral oak fermented and aged



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