

# ARGYLE

## Vintage Brut Rosé | 2017 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED  
DISGORGED ON DEMAND  
1300 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. Knudsen Vineyard, protected in the deep volcanic soils of the Dundee Hills, brings supple depth and elegance, while Spirit Hill Vineyard, in the windy and rocky volcanic soils of the Eola-Amity Hills, brings energy and spicy minerality. Pink grapefruit, white peach, and grilled hazelnuts are framed around a creamy center and long, elegant 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

**BRIX AT HARVEST** 18.6

**DOSAGE** 7.5 g/L

**PH** 3.05

**TA:** 9.0 g/L

**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.