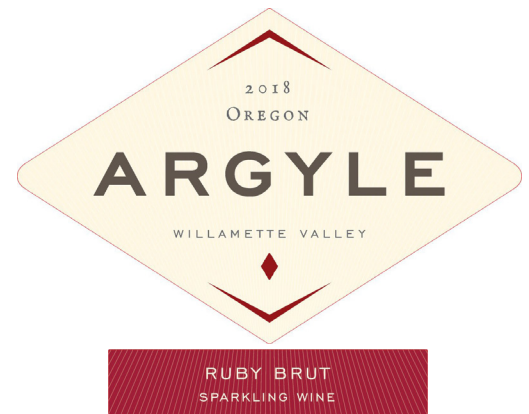


ARGYLE

Ruby Brut | 2018 Willamette Valley AVA

GROWER  SERIES



520 CASES

TASTING NOTES

Our tantalizing Ruby Brut is an extension of our Brut Rosé sparkling program, but with a focus on extracting more color and texture from the skins while still maintaining elegance and purity. The grapes were chilled overnight, destemmed, and allowed to soak cold on their skins and lightly ferment for 14 days before being gently pressed and aged in neutral French oak barrels. Crafted from a prized block of old-vine Knudsen Vineyard Pinot Noir planted in 1987, this enticing wine reveals fresh floral and pure red berry layers, with generous depth and density that carries the flavors to a long, silky finish.

VINTAGE NOTES

The 2018 growing season began with a relatively mild and dry winter and moderately cool spring, leading to budbreak during the second and third weeks of April. Temperatures picked up in May and continued into a beautiful mid-June bloom. The rest of the summer was warm and very dry, with no precipitation for nearly 3 months. Early September remained warm and dry through the beginning of the sparkling harvest, but then cooled down with a few days of precipitation in the middle of the month. Our still wine grapes were able to ripen perfectly during a period of beautiful late September/early October weather. Overall, the 2018 harvest was quite condensed, starting with lower-elevation Lone Star Chardonnay in the Eola-Amity Hills on September 4th and finishing with high-elevation Pinot Noir at Spirit Hill Vineyard on October 2nd.

ABV 12.5%
WINE MAKER Nate Klostermann
HARVESTED Sept. 10, 2018
COMPOSITION 100% Pinot Noir

BRIX AT HARVEST 19.8
DOSAGE 0 g/L
DISGORGED January 2022



VINEYARD1 Knudsen Vineyard
LOCATION Dundee Hills
ELEVATION 600 ft.