

# ARGYLE

## Artisan Brut Rosé | 2018 Willamette Valley AVA

ARTISAN  SERIES



1,300 CASES

### TASTING NOTES

Blended between our two high elevation vineyards, 2018 Brut Rosé displays the delicate refinement of the Dundee Hills and the energetic structure of the Eola-Amity Hills. The Pinot Meunier and Pinot Noir core of the wine was destemmed and cold-soaked on its skins for 24-48 hours to extract pure fruit flavors and silky, elegant texture. Direct-press chardonnay was blended in to bring tight focus and mineral tension. Bright, medium salmon-pink hue in color and perfume of rose petal, pink grapefruit, and ground coffee lead to an elegant, supple structure, and ginger-laced 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. 10th - 20th 2018

**COMPOSITION** 30% Pinot Noir, 43% Pinot Meunier,  
27% Chardonnay

**pH** 3.05

**TA** 18.6 g/L

**BRIX AT HARVEST** 18.2

**DOSAGE** 1.0 g/L



**VINEYARD** Knudsen Vineyard

**LOCATION** Dundee Hills

**ELEVATION** 530-1000 ft.

**VINEYARD** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.