

# ARGYLE

## Blanc de Noirs | 2018 Willamette Valley AVA

GROWER  SERIES



### TASTING NOTES

The 2018 sparkling wine vintage in the Willamette Valley brought concentrated depth and vibrant, youthful acidity. The windy, high elevations of the Eola-Amity Hills, and specifically, our Spirit Hill Vineyard, were the source for our Blanc de Noirs. Crafted around a core of Pinot Noir, it displays generous red-fruited depth and a firm structure, with Pinot Meunier providing floral freshness and savory depth. On the palate, nuances of bright cherry, spiced plum, and white grapefruit are woven together by a creamy texture and dynamic energy.

### 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.



3983 CASES

**ABV** 12.5%

**WINE MAKER** Nate Klostermann

**HARVESTED** Sept. 10th - 20th 2018

**COMPOSITION** 80% Pinot Noir, 20% Pinot Meunier

**pH** 3.05

**TA** 8.9 g/L

**BRIX AT HARVEST** 18.2

**DOSAGE** 4 g/L

**VINEYARD** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.