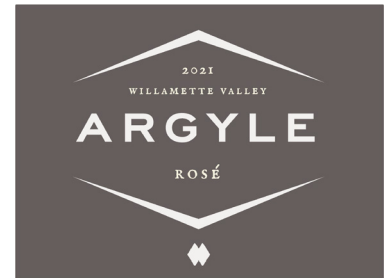


ARGYLE

Artisan Rosé | 2021 Willamette Valley AVA

ARTISAN  SERIES



TASTING NOTES

Pinot meunier from Spirit Hill Vineyard was destemmed and soaked on its skins before pressing to extract bright vibrant color and floral accents, while direct pressed pinot noir and chardonnay from both Spirit Hill and Knudsen Vineyard provide focused precision and freshness throughout. One barrel of chardonnay from Spirit Hill Vineyard was fermented on its skins, showing textural depth, while neutral barrel fermentation and lees aging for 6 months brings spicy tension and mineral length.

VINTAGE NOTES

The 2021 growing season started with a mild and drier-than-normal winter. Spring was relatively cool, with minor frosts in early April and a cold snap in May, but fortunately our vines were unaffected. Rains during bloom in mid-June led to a relatively smaller fruit set. Though a record-breaking heat event at the end of June had us concerned, the vines prevailed and came out unscathed. While July and August were warm and dry, cool nighttime temperatures ensured ideal balanced ripening. Our 2021 harvest began at Lone Star Vineyard on September 7th with our first pick of Chardonnay and concluded at Lone Star Vineyard with our final Riesling pick on October 12th.

ABV 12%

WINE MAKER Nate Klostermann

HARVESTED Sept. 1st-10th, 2021

COMPOSITION 50% Pinot Noir, 30% Chardonnay
20% Pinot Meunier,

pH 3.22

TA 7.6 g/L

BRIX AT HARVEST 19.6

500 CASES



VINEYARD Knudsen Vineyard

LOCATION Dundee Hills

ELEVATION 530-1000 ft.

VINEYARD Spirit Hill Vineyard

LOCATION Eola-Amity Hills

ELEVATION 700-850 ft.