ARGYLE

Extended Tirage Brut Rosé |2010 Willamette Valley AVA

SERIES

MASTER



TASTING NOTES

Aged upon its lees for 10 years, 2010 Extended Tirage Brut Rose is impressive for its balance of creamy layered texture with the energy of fresh disgorgement. A true late ripening season in October, the Pinot Meunier from Knudsen Vineyard brings beautiful rose petal and red raspberry spiced core, while Pinot Noir provides creamy depth, wild strawberry, and volcanic mineral length.

VINTAGE NOTES

The season started out unusually cool, delaying grape flowering until well into July. Even then, the weather was not great and poor pollination produced smaller than average clusters. Even then we were compelled to remove grape clusters to get the yields well below average. There is just not enough growing season left to ripen a normal crop. A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

ABV 12.5% HARVESTED October 15th - 19th 2010 COMPOSITION 70% Pinot Noir, 30% Pinot Meunier Avg. HARVEST 19.4 DOSAGE 3.0 g/L BARREL AGING 5% Neutral Barrel, 95% Stainless steel DISGORGED: July 2020

76 CASES

