

ARGYLE

DUNDEE OREGON

2012 EXTENDED TIRAGE BRUT

TASTING NOTES WITH NATE

We're transported back to 2012 with our Extended Tirage – back to the warmth and ripeness of the vintage. Juicy with pear and golden apples, our Extended Tirage is round and vibrant with a fine mousse creating a weighted richness. On tirage for 10 years, the additional aromatics of baked spice cake developed – a festive melody of flavors and textures to pair with sweet Tarte Tatin or Pork Roulade.

APPELLATION

Willamette Valley

COMPOSITION

40% Pinot Noir, 60% Chardonnay

WINEMAKING

Cold fruit was gently pressed and racked into 20% Neutral Barrel, 80% stainless steel tank for fermentation and aging for 6 months

TIRAGE

Staying true to the traditional method sparkling wine, bottles spend 3 years en tirage and are disgorged on demand.

AGING

On Tirage: 10 years and disgorged on demand

DOSAGE

2.5g/L

BOTTLE DATE

August 10, 2022

DISGORGED

August 10, 2022

RELEASE DATE

November 2022

ABV | PH

12.5% | 3.06

CASES

1530 – 750mL 6pk/cases

HARVEST DATE

September 22, 2012
– October 1, 2012

SRP

\$85



VINTAGE NOTES

We could say that “Mother Nature made the wines” in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit. The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions. For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.