

# ARGYLE

## Vintage Brut | 2018 Willamette Valley AVA

GROWER  SERIES



BOTTLE FERMENTED  
DISGORGED ON DEMAND  
28,650 CASES

### TASTING NOTES

A warm and dry summer lead to a concentrated, yet vibrant 2018 sparkling wine vintage in the Willamette Valley. Knudsen Vineyard, protected in the deep volcanic soils of the Dundee Hills, brings supple depth and elegance, while Spirit Hill Vineyard, in the windy and rocky volcanic soils of the Eola-Amity Hills, brings energy and minerality. Orchard fruits, citrus peel, and toasted brioche are framed around a creamy center and long, graceful 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. 4- 20, 2018

**COMPOSITION** 52% Chardonnay, 43% Pinot Noir,  
5% Pinot Meunier

**VINEYARD1** Knudsen Vineyard

**LOCATION** Dundee Hills

**ELEVATION** 530-1000 ft.

**pH** 3.05

**TA** 9.0 g/L

**BRIX AT HARVEST** 18.2

**DOSAGE** 3 g/L

**BARREL AGING** 80% Stainless Steel  
20% Neutral Oak

**VINEYARD2** Spirit Hill Vineyard

**LOCATION** Eola-Amity Hills

**ELEVATION** 700-850 ft.