

# ARGYLE

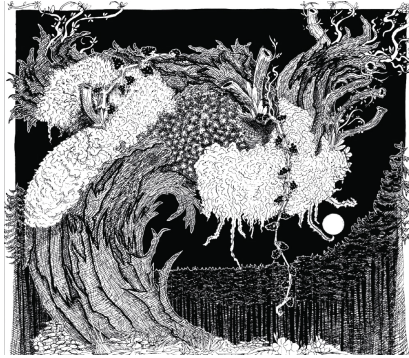
## *The Art of Sparkling*



ARGYLE

THE ART OF SPARKLING

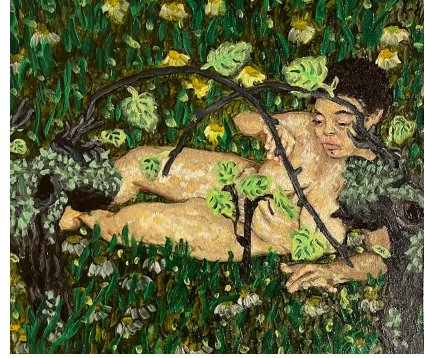
MOSS MATA



ARGYLE

THE ART OF SPARKLING

MADZ THOMSON



ARGYLE

THE ART OF SPARKLING

SADÉ DUBOISE

The centerpiece of our creative partnership between Argyle and the Pacific Northwest College of Art is the annual Argyle internship program. After a juried competition, each of three internship recipients produce a work that reflects a creatively researched understanding of Argyle Winery and our surrounding wine-growing community in the Willamette Valley. These works become the labels for a special series of sparkling wines: 'The Art of Sparkling', now in its seventh year.

### TASTING NOTES

Being a classic modern vintage, the 2019 vintage in the Willamette Valley is abundant in character. Golden apples and Anjou Pear flavors influenced by Knudsen Vineyard fruit add to the natural weight and brightness, while vanilla and toasted cake crust sneak into the flavor mix adding to the opulence of this blend.

### VINIFICATION NOTES

<b>COMPOSITION</b>	43% Pinot Noir, 52% Chardonnay, 5% Pinot Meunier
<b>BRIX AT HARVEST</b>	18.5
<b>HARVESTED</b>	September 4-21, 2019
<b>ALCOHOL % by Vol.</b>	12.5%
<b>FERMENTATION</b>	75% stainless steel, 25% Neutral Oak
<b>DOSAGE</b>	2.5g/L
<b>SETS PRODUCED</b>	1,600
<b>WINEMAKER</b>	Nate Klostermann

**BOTTLE FERMENTED**  
**AGED ON THE YEAST**  
**DISGORGED ON DEMAND**



**WILLAMETTE**  
**UNIVERSITY**

Pacific Northwest  
College of Art