

# ARGYLE

DUNDEE OREGON

## 2019 ESTATE RESERVE BRUT ROSÉ

### TASTING NOTES WITH NATE

A new addition to Argyle's set of sparkling - the Estate Reserve Brut Rosé highlights each main grape of classic Champagne with complete harmony. No one grape sticks out as the dominant grape in this blend. The fluid movement of light stone fruits and pink fruits to perfumed earth keeps you wondering - how will this sparkling wine unfold next?

### APPELLATION

Willamette Valley

### COMPOSITION

36% Pinot Meunier, 34% Pinot Noir, 30% Chardonnay

### WINEMAKING

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

### TIRAGE

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

### AGING

6 months

### DOSAGE

2g/L

### DISGORGED

November 10, 2022

### ABV | PH

12.5% | 3.04

### HARVEST DATE

September 6–18, 2019

### BOTTLE DATE

November 10, 2022

### RELEASE DATE

November 2022

### CASES

1500 – 750mL 6pk/cases

### SRP

\$50



### VINTAGE NOTES

The 2019 growing season began with a cold and wet winter followed by wet and warm spring, leading to a late April bud break. A few frost scares in April gave way to a warmer than average spring. The early June bloom was dry and sunny, with a touch of rain affecting the later ripening Spirit Hill Vineyard in the cool, windy Eola-Amity Hills. Some late June and early July precipitation created a small amount of disease pressure, while the rest of the summer was quite moderate, with fewer heat spikes than we've seen the last number of summers. September brought with it a significant cool down and a series of scattered rain showers, making harvest much more old-school Oregon, dancing with the whims of Mother Nature. A more classically spread out harvest, we started with Pinot Noir in the Dundee Hills on September 4th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 16th.