

ARGYLE

DUNDEE OREGON

2018 ESTATE RESERVE BRUT

TASTING NOTES WITH NATE

What a complement to our Estate Reserve wines! Carefully blended for longevity and elegance, the Pinot Meunier is at the spicy core. Feathery brightness and tiny bubbles create a luxurious and playful texture. While there is a lot of sweet baking spice such as nutmeg, cinnamon and pie crust, the small addition of Chardonnay lends to the macintosh apple freshness to keep things light and easy. We're excited to see how this wine continues to develop and round out in the bottle - if we can keep from sharing it for that long!

APPELLATION

Willamette Valley

COMPOSITION

79% Pinot Noir, 19% Pinot Meunier, 2% Chardonnay

WINEMAKING

Cold fruit was gently pressed and racked into 50% Neutral Barrel, 50% 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

3g/L

BOTTLE DATE

May 10, 2022

DISGORGED

May 10, 2022

RELEASE DATE

November 2022

ABV | PH

12.5% | 3.05

CASES

1000 - 750mL 6pk/cases

HARVEST DATE

September 10-20, 2018

SRP

\$50



VINTAGE NOTES

The 2018 vintage began in Mid April. This warmth through the spring months lead into a beautiful and warm summer with a dry and sunny bloom period. With little weather interference, we experienced a strong fruit set and cluster growth throughout the summer. Verasion was quick with the heat and abundant sunshine in late summer leading to a rapid harvest starting last week in August.