

ARGYLE

DUNDEE OREGON

2020 WHITE TABLE WINE

TASTING NOTES WITH NATE

A one-of-a-kind wine introduced to Argyle, this White Table Wine is a beautiful blend of aromatic Gewurztraminer and Riesling. We get the best of both worlds for this blend - mouth filling flavors of lychee, apricot and cake crust - with the lift of thirst quenching acidity. This is a wine to keep on hand for when you have unexpected visitors to impress or when you put together your best cheeseboard.

APPELLATION

Willamette Valley

COMPOSITION

58% Riesling, 42% Gewurztraminer

WINEMAKING

Whole cluster fruit was cold pressed, and barrel fermented in a mixture of old puncheon and barrique.

AGING

9 months neutral oak

ABV | PH

12.5% | 3.18

HARVEST DATE

October 12, 2021

BOTTLE DATE

January 13, 2022

RELEASE DATE

November 2022

CASES

70 – 750mL 6pk/cases

SRP

\$35



VINTAGE NOTES

Arguably the most memorable winegrowing season in modern Willamette Valley history, the 2020 vintage was filled with various milestones. Ample sunshine and welcomed bud break in April with bloom shortly following in early June. Warm days a little rain during the summer meant canopies remained strong and vines produced a small but high quality crop. Harvest began in late August with fruit designated for sparkling wine shortly followed by still PN and CH grapes. Harvest shifted on September 7th with the influence of smoke from nearby fires. Because of prior vineyard management practices and a favorable ripening period, the grapes were harvested as fast as they could be in order to reduce the impact of smoke on the flavor of wines.