

ARGYLE

DUNDEE OREGON

2019 RUBY BRUT

TASTING NOTES WITH NATE

Ruby Brut is arguably one of the most iconic wines that we get to release to our members, and we're playing with a new face of this sparkling Pinot Noir. Aromas of crisp red cherry, earthy rosemary, and sage are dominant and characteristic of our iconic Ruby Brut. However, the tannin and body of the wine are both slightly lighter and even more approachable than in previous vintages. This really is a fun way to surprise and delight your wine-savvy friends.

APPELLATION

Willamette Valley

COMPOSITION

100% Pinot Noir

WINEMAKING

Pinot Noir is picked and chilled overnight before being destemmed into fermenter bins and cold soak for 10 days. Fruit is then pressed just after the start of fermentation and transferred to barrels for the remainder of fermentation.

TIRAGE

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

AGING

100% neutral barrel fermentation and aging for 6 months, 100% of barrels went through full MLF

DOSSAGE

1g/L

BOTTLE DATE

April 2020

DISGORGED

January 2023

RELEASE DATE

January 19, 2023

ABV | PH

12.5% | 3.2

CASES

690 – 750mL 6pk/cases

HARVEST DATE

September 11, 2019

SRP

\$40



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.