

ARGYLE

DUNDEE OREGON

2019 KNUDSEN BRUT ROSÉ

TASTING NOTES WITH NATE

We often find that Knudsen sparkling wines are round, fruit driven and briochey and we were pleasantly surprised when we found leaner, mineral notes in the Brut Rosé. This is one of my favorite wines because of its chewy texture with the rosey brightness.

APPELLATION

Dundee Hills

COMPOSITION

50% Pinot Noir, 50% Chardonnay

WINEMAKING

Chilled, whole clusters are pressed and juice is settled for 3-5 days and later racked into barrel for fermentation lasting 4 weeks. Soaked on skins for 48 hrs.

AGING

No MLF, 6 months in barrel

DOSAGE

1g/L

BOTTLE DATE

April 2020

DISGORGED

January 2023

RELEASE DATE

February 2023

ABV | PH

12.5% | 3.05

CASES

400 – 750mL 6pk/cases

HARVEST DATE

September 8–13, 2019

SRP

\$60

VINEYARD NOTES

Dundee Hills AVA | 124 acres planted | Founded in 1972
Red Jory Soil | 630' – 1000' elevation

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.