

# ARGYLE

DUNDEE OREGON

## 2022 WILLAMETTE VALLEY ROSÉ OF PINOT NOIR

### TASTING NOTES WITH NATE

While Rosé is not exclusively for warm weather, this vintage reveals a classic summery character of zesty energy, Rainier cherries, and fresh acidity.

### APPELLATION

Willamette Valley

### COMPOSITION

100% Pinot Noir

### WINEMAKING

Chilled fruit was directly pressed or destemmed and macerated before a cool fermentation in steel tank for 4 weeks took place.

### AGING

Stainless steel tank for 5 months

### ABV | PH

12% | 3.15

### HARVEST DATE

September 7-21, 2022

### BOTTLE DATE

February 2023

### RELEASE DATE

February 2023

### CASES

5500 – 750mL 6pk/cases

### SRP

\$22



### VINTAGE NOTES

Vintage 2022 was yet another very memorable vintage. Starting with a frost event shortly after budbreak, the 2022 vintage was a year like no other. Growers were forced to modify plans and adapt to this event that no one had experienced for many years. A cool, wet spring made for slow growth and a secondary budbreak early May. The shift in phenology timing made for a beautiful bloom, and the lack of tonnage in question quickly changed to a bountiful crop. Tracking similarly to the 2011 vintage, growers started to act quickly and precisely to ensure quality and ripeness at the end of the season. Weather during the rest of the growing season was nearly perfect with daily average temperatures in the mid 80's and minimal rain after the first day of summer. Beautiful growing conditions continued throughout the season with record breaking temperatures in October. The warm dry weather in October enabled us to harvest when the fruit was perfectly ripe. Fruit quality for the 2022 vintage was at an all-time high.