

# ARGYLE

DUNDEE OREGON

## 2022 ESTATE RESERVE ROSÉ

### TASTING NOTES WITH NATE

Yet another vintage that we can play with our favorite varietals to create a multidimensional wine that is unmatched in Argyle's lineup. We're asking for the best of all worlds - the red strawberry and cherry from Pinot Noir, floral touch of Pinot Meunier, and the green mango and citrus of Chardonnay. What do we receive? A clean, texturally finessed, guava-cherry rich rose that begs for a sunny day and maybe a white sandy beach.

### APPELLATION

Willamette Valley

### COMPOSITION

40% Pinot Noir , 30% Chardonnay, 30% Pinot Meunier

### WINEMAKING

Chilled fruit was split, some gently pressed and some destemmed and macerated before being pressed and transferred to neutral barrels for fermentation lasting 4 weeks.

### AGING

5 month aging in neutral barrel

### ABV | PH

12% | 3.12

### HARVEST DATE

September 7–25, 2022

### BOTTLE DATE

February 2023

### RELEASE DATE

April 2023

### CASES

500 – 750mL 6pk/cases

### SRP

\$30



### 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.