

ARGYLE

DUNDEE OREGON

2013 EXTENDED TIRAGE BRUT

TASTING NOTES WITH NATE

This 2013 Extended Tirage is boasting with rich notes of bruised apples, buttery biscuits, and cake crust, are all balanced by bright acidity. Youthful apricot and toasted cashew add depth, leading to a satisfying, prolonged finish with hints of yellow apples. A sparkling gem for an elegant and flavorful journey.

APPELLATION

Willamette Valley

COMPOSITION

60% Pinot Noir, 40% Chardonnay

WINEMAKING

Cold fruit was gently pressed and racked into 25% Neutral Barrel, 75% stainless steel tank for fermentation and aging on the lees.

AGING

6 months in stainless steel and barrel

DOSAGE

3g/L

BOTTLE DATE

April 2014

DISGORGED

July 2023

RELEASE DATE

July 2023

ABV | PH

12.5% | 3.05

CASES

1800 – 750mL 6pk/cases

HARVEST DATE

September 11-20 2013

SRP

\$85



VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest. Towards the end of September just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to work at low elevations, particularly our Lone Star Vineyard. After the initial wave, we hunkered down and received 6 inches of rain in a weekend. We caught our breath and waited, almost a full week. Following the rain there was another flurry of action as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over we were blessed with a dry, sunny October. This late game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.