

ARGYLE

DUNDEE OREGON

2019 KNUDSEN VINEYARD BLANC DE BLANCS

TASTING NOTES WITH NATE

A classically golden-fruited sparkling wine iconic to the Knudsen Vineyard. This vintage is allowing for an earthy suppleness to show through the bubbles, making for a complex side of this gentle-fruit forward sparkling wine.

APPELLATION

Dundee Hills

COMPOSITION

100% 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.

TIRAGE

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

AGING

6 months in neutral oak barrel

DOSAGE

1g/L

BOTTLE DATE

May 20, 2023

DISGORGED

September, 2023

RELEASE DATE

November 2023

ABV | PH

12.5% | 3.05

CASES

700 – 750mL 6pk/cases

HARVEST DATE

September 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.