

ARGYLE

DUNDEE OREGON

2020 KNUDSEN BRUT ROSÉ

TASTING NOTES WITH NATE

Savor the essence of summer with the 2020 Knudsen Vineyard Brut Rosé. Delightfully light and vibrant, it unveils layers of fresh strawberries, delicate mousse, and hints of baking spice. Pure growing season influence shines through, making it an ideal companion for any social occasion.

APPELLATION

Dundee Hills

COMPOSITION

70% Chardonnay, 30% Pinot Noir

WINEMAKING

Chilled, whole clusters were gently pressed and juice is settled for 3-5 days and later racked into tank and neutral French oak barrel for fermentation lasting 4 weeks.

AGING

6 months in barrel and stainless steel

DOSAGE

2g/L

BOTTLE DATE

April 2021

DISGORGED

January 2024

RELEASE DATE

March 2024

ABV | PH

12.5% | 3.06

CASES

610 – 750mL 6pk/cases

HARVEST DATE

September 5, 2020

SRP

\$60



VINEYARD NOTES

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

VINTAGE NOTES

Arguably the most memorable winegrowing season in modern Willamette Valley history, the 2020 vintage was filled with various milestones. Ample sunshine and welcomed bud break in April with bloom shortly following in early June. Warm days a little rain during the summer meant canopies remained strong and vines produced a small but high quality crop. Harvest began in late August with fruit designated for sparkling wine shortly followed by still Pinot Noir and Chardonnay grapes. Harvest shifted on September 7th with the influence of smoke from nearby fires. Because of prior vineyard management practices and a favorable ripening period, the grapes were harvested as fast as they could be in order to reduce the impact of smoke on the flavor of wines.