

# ARGYLE

DUNDEE OREGON

## 2020 SPIRIT HILL BLANC DE BLANCS

### TASTING NOTES WITH NATE

Savor the richness of the 2020 Spirit Hill Vineyard Blanc de Noirs. With notes of biscuit and brioche, it offers a round, tight texture with a crisp finish. Delicately floral with hints of dried roses, it reveals nuances of bruised apple, adding depth to its elegant profile.

### APPELLATION

Eola-Amity Hills

### COMPOSITION

65% Pinot Noir, 35% Pinot Meunier

### 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

3g/L

### BOTTLE DATE

April 2021

### DISGORGED

January 2024

### RELEASE DATE

March 2024

### ABV | PH

12.5% | 3.05

### CASES

1020 – 750mL 6pk/cases

### HARVEST DATE

September 7, 2022

### SRP

\$60



### VINEYARD NOTES

Eola-Amity Hills AVA | 137 Acres Planted  
Founded in 2008 | Red Jory Soil | 700' – 800' 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.