

ARGYLE

DUNDEE OREGON

2020 SPIRIT HILL BRUT ROSÉ

TASTING NOTES WITH NATE

Experience the vibrant allure of the 2020 Spirit Hill Vineyard Brut Rosé. With its assertive flinty edge and zippy character, this vintage exudes power and elegance. Balanced with a touch of dosage, it offers a symphony of summer strawberry pie notes, culminating in a delightful, creamy texture.

APPELLATION

Eola-Amity Hills

COMPOSITION

50% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay

WINEMAKING

Chilled, whole clusters are 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% | 3.02

CASES

1,010 – 750mL 6pk/cases

HARVEST DATE

September 6, 2020

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.