

ARGYLE

DUNDEE OREGON

2012 EXTENDED TIRAGE KNUDSEN VINEYARD BLANC DE BLANCS

TASTING NOTES WITH NATE

Experience the youthful vibrancy of the 2012 Extended Tirage Knudsen Vineyard Blanc de Blancs. Its snappy bubbles and yeasty, toasty character evoke a sense of freshness, while notes of chantrelle and golden fruits add depth to its savory profile.

APPELLATION

Dundee Hills

COMPOSITION

100% Chardonnay

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.

TIRAGE

Staying true to the traditional method sparkling wine, bottles spend 10 years en tirage and are disgorged on demand.

AGING

6 months in barrel

DOSAGE

4g/L

BOTTLE DATE

April 2013

DISGORGED

January 2024

RELEASE DATE

March 2024

ABV | PH

12.5% | 3.04

CASES

80 – 750mL 6pk/cases

HARVEST DATE

September 26, 2012

SRP

\$115



VINEYARD NOTES

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

VINTAGE NOTES

We could say that “Mother Nature made the wines” in the 2012 Vintage. Bloom and fruit-set traveled from normal to well below normal. Cold weather and some negative effects from hail drove yields generally down. But, that can be a GOOD thing as smaller clusters and good dry weather leads to ripe fruit. The key challenge to the successful farmer this year was the fact that the period of July through October was the driest since record keeping began in the late 1800's. Potential desiccation was further exacerbated by very dry, east winds coming out of Eastern Oregon & Washington's high desert. This wind period was the longest in memory in Argyle's 27 years of Oregon winemaking. Vines already starved for moisture will not fare well under these late fall conditions. For us, a balanced crop and belief in the weather forecast, caused us to give our vines a nice drink of water just before the east wind event. This allows the vines to continue to photosynthesize and for the berries to stay plump and fruity. At Argyle, we were allowed to pick fruit under lovely fall sunshine at a leisurely pace with perfectly 'dialed-in' maturity, excellent ripeness & fresh natural acidity.