

# ARGYLE

DUNDEE OREGON

## 2012 EXTENDED TIRAGE KNUDSEN VINEYARD BRUT

### TASTING NOTES WITH NATE

Delve into the opulence of the 2012 Extended Tirage Knudsen Vineyard Brut. Aromas of rose petal and baked apple turnover intertwine with red fruit nuances, offering a captivating sensory experience.

### APPELLATION

Dundee Hills

### COMPOSITION

80% Pinot Noir, 20% 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

3g/L

### DISGORGED

January 2024

### ABV | PH

12.5% | 3.05

### HARVEST DATE

September 22, 2012

### BOTTLE DATE

April 2013

### RELEASE DATE

February 2024

### CASES

34 – 750mL 6pk/cases

### 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.