

ARGYLE

WILLAMETTE VALLEY

2014 EXTENDED TIRAGE BRUT

TASTING NOTES WITH NATE

Our 2014 Extended Tirage Brut offers profound aroma of baked apples and pears, wrapped in golden croissant. Layers of ripe peach and toasted nuts provide depth, and are underscored by a persistent freshness, leading to a harmonious and exciting finish.

APPELLATION

Willamette Valley

COMPOSITION

65% Pinot Noir,
30% Chardonnay,
5% 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 neutral barrel and stainless steel

DOSAGE

3g/L

BOTTLE DATE

April 2015

DISGORGED

July 2024

RELEASE DATE

September 2024

ABV | PH

12.5% | 3.04

CASES

1,550 - 750mL 6pk/cases

HARVEST DATE

September 5-19 2014

SRP

\$85



VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.