



OREGON SPARKLING WINE
70% PINOT NOIR, 20% CHARDONNAY,
10% PINOT MEUNIER

ARGYLE

Vintage Brut | 2015

Willamette Valley AVA

TASTING NOTES

The 2015 sparkling wine vintage in the Willamette Valley was impeccable, showcasing the enticing depth and focused precision the region has to offer. The Pinot Noir dominated blend provides impressive red-fruited dimension to the white peach, wild honey and toasted brioche. The middle palate is invigorated with dynamic acid backbone and edgy minerality, bringing balance and concentration to the long finish.

VINTAGE NOTES

The 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27th. This was our first growing season ever to be done picking before the month of October.

VINIFICATION NOTES

COMPOSITION	70% Pinot Noir, 20% Chardonnay, 10% Pinot Meunier
HARVESTED	Aug. 24 – Sept. 6, 2015
BRIX AT HARVEST	19.2
ALCOHOL % by Vol.	12.5%
BARREL AGING	93% Stainless Steel, 7% Neutral Oak
DOSAGE	6 g/L
WINEMAKER	NATE KLOSTERMANN
DISGORGED ON DEMAND	



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