



OREGON SPARKLING WINE
63% PINOT NOIR, 37% CHARDONNAY

ARGYLE

Extended Tirage Brut | 2008 Willamette Valley AVA

This is a crowning achievement for Vintage American Grower Sparkling Wine. Bottle fermented and aged on the yeast for ten years, Argyle 'Extended Tirage' Brut represents the culmination of our founding ambition to create wines that endure.

TASTING NOTES

With the sparkling harvest lasting 3 weeks and drawn out into mid-October, the 2008 Extended Tirage Brut is bursting with crisp acidity and red fruit flavors. Aged upon the lees for 10 years before disgorgement, the wine is impressive for its depth and creamy layers of texture. Grilled plum, red cherry, honey, and orange rind are layered with the mature complexity of brioche and roast nuts, bringing harmony to a graceful and elegant finish.

VINTAGE NOTES

The 2008 growing season was a “late bloomer”. A very dry, cold Spring delayed flowering until July rather than the traditional June time frame. August brought needed rainfall—more rain in August than any one month of March, April or May. As usually happens, the predicted rain in October was called off, and dry Indian Summer weather took hold. Ripening and picking occurred at a nice even pace. Our last day of picking was October 29th.

VINIFICATION NOTES

COMPOSITION	63% Pinot Noir, 37% Chardonnay
HARVEST DATES	Sept 27 – Oct 16, 2008
BRIX AT HARVEST	19.6
ALCOHOL % by Vol.	12.5%
DOSAGE	4 g/L
BARREL AGING	25% Neutral Barrel, 75% Stainless Steel
MALOLACTIC	25% Malolactic Fermentation
CASES PRODUCED	1300
DISGORGEMENT DATE	July, 2018



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