



Argyle Vineyard & Viticulture

Since 1987, Argyle has earned renown as the New World’s premiere producer of sparkling wine, and one of America’s most celebrated sources of cool-climate Pinot Noir, Chardonnay and Riesling. When Argyle was established more than three decades ago by pioneering vintner Rollin Soles, his founding grower-first philosophy for sparkling wine was unique at the time in Oregon. As part of this philosophy, he believed that sparkling wine along with Pinot Noir, Chardonnay and Riesling find their most profound and age-worthy expressions when grown in a true cool-climate region. He also understood that to make a great wine, you must first grow exceptional grapes. Today, these ideas, which helped Argyle unlock the untapped viticultural potential of the Willamette Valley are widely recognized.

The foundation of Argyle’s success is an estate program that encompasses more than 400 acres, spread across four estate properties, including three renowned vineyards in the Dundee Hills and Eola-Amity Hills AVAs, and a more recently planted vineyard in the Willamette Valley. Meticulously farmed by Vineyard Manager Geoff Hall, and a full-time, 25-person vineyard team, this complex tapestry of fruit allows Argyle Winemaker Nate Klostermann to practice a vineyard-driven approach to winemaking that has established Argyle as an Oregon benchmark.

Because Argyle is a grower first, with complete control of the farming at all of its estate vineyards, the vineyard and winery teams are able to proactively adjust their farming to the character of each growing season. As a winery that produces both still and sparkling wines—each of which require very specific farming methods—Argyle is able to assess each block individually, and tailor their techniques as necessary. During exceedingly cold vintages, more blocks can be designated for sparkling wine, and farmed accordingly. In warmer years, the farming of different sections can be tailored to make the finest Chardonnays or Pinot Noirs.

Building on a philosophy that the long-term health and vitality of their estate vineyards is an essential element to making great wine, the Argyle team is also deeply committed to environmental stewardship. Believing that rigorous third-party certification is the most authentic way to measure sustainability, in 2008, Argyle became one of the very first Oregon wineries to earn LIVE (Low Input Viticulture & Enology) certification, which also encompasses Salmon Safe certification.

The true cool-climate wine region, the Willamette Valley is situated just above the 45th parallel and just between the protective rain shadow of Oregon’s Coast Range to the west and the majestic Cascade Mountain Range to the east. The result is a long, late growing season at Argyle’s four vineyards, which is perfectly suited for growing world-class sparkling wine, Pinot Noir, Chardonnay and Riesling.

Knudsen Vineyard

Dundee Hills AVA | 123 Acres | Founded in 1972 | Red Jory Soil | 630' – 1000' elevation

The famed Knudsen Vineyard has been the foundation of Argyle's winegrowing program since its debut 1987 vintage. Originally planted in 1971 by the late Cal Knudsen, Knudsen Vineyard is located in the heart of the acclaimed Dundee Hills AVA overlooking the fertile Willamette Valley, majestic Mt. Hood and the North Cascade mountain range. A leader in quality innovation for the entire region, Cal was at the forefront of significant vineyard improvements in irrigation, higher vine densities, clonal selection, and conversion from own-rooted to root-stocked vines.

The vineyard features two long, predominantly southeast-oriented slopes at elevations ranging from 500 feet to 1,000 feet—making it one of the highest vineyards in the AVA. Planted as a mosaic of small vineyard blocks, Knudsen includes 27 blocks of Pinot Noir spanning 88 acres, 10 blocks of Chardonnay totaling 31.5 acres, and one block of Pinot Meunier totaling 2.8 acres. The diversity of the vineyard is enhanced by a wealth of clonal and rootstock material, with each unique combination kept separate in the winery. The soils consist entirely of Jory red clay-loam, which was designated as Oregon's official state soil in 2011. This soil type is unique to the northern Willamette Valley, and is recognized for its excellent drainage and the distinctive minerality it imparts.

At the higher elevation of 700+ feet, the latest-ripening Pinot Noir from Knudsen is the source for the Spirithouse Pinot Noir. Argyle's finest sparkling fruit is also grown in the higher elevations of Knudsen Vineyard, which is the source for two vineyard-designated sparkling wines, Knudsen Vineyard Brut and Knudsen Vineyard Blanc de Blancs.

Lone Star Vineyard

Eola-Amity Hills AVA | 112 Acres | Founded in 1996 | Red Jory & Missoula Flood Soils | 200' – 400' elevation

Do great views ensure great wines? At Lone Star Vineyard the vines are treated to a sweeping view of the Cascades, from Mt. Rainier in the north to the Three Sisters in the south. While the view is stunning, this warm, low-elevation site is a magnet for the two forces crucial for ripening grapes: light and heat. Lone Star is Argyle's warmest, sunniest vineyard—and in the cool heart of the Willamette Valley, the warmest sites are the best for Pinot Noir.

Planted in 1996, by acclaimed Oregon winegrower Allen Holstein, Lone Star generally has an eastern exposure adding to the site's abundant sunshine. The vineyard features 25 blocks spanning 96 planted acres of Pinot Noir, two blocks of Chardonnay totaling 11 acres, and two blocks of Riesling equaling 5.4 acres. The vineyard is roughly divided into two soil types, with red Jory soils on the higher elevation sections, and Missoula flood soils in the lower blocks. The red Jory soils tend to yield a robust, more dark-fruited style of Pinot Noir, while the Missoula soils lend themselves to a more layered and elegant expression of the grape. Due to the relative warmth of the site, the great majority of the fruit from Lone Star is used in Argyle's still wine program.

Since the 1999 vintage, Lone Star has served as the backbone for Argyle's biggest, boldest Pinot – the Nuthouse Pinot Noir—which offers intense black fruit flavors supported by a firm tannic

structure that has proven exceptionally age-worthy. In 2005, Argyle released its first vintage of Lone Star-grown Riesling (the New World's first high-density Riesling from devigorated root stocks).

Spirit Hill Vineyard

Eola-Amity Hills AVA | 138 Acres | Founded in 2008 | Red Jory Soil | 700' – 800' elevation

Acquired in 2008, Spirit Hill Vineyard is located just a few miles south of Lone Star Vineyard, but at a significantly higher elevation. It includes almost 140 acres of vines planted to Pinot Noir, Chardonnay and Pinot Meunier. Spirit Hill sits on top of the Eola-Amity Hills and is shaped like an open bowl, with vine rows planted to multiple aspects. The vineyard's elevation, and the Van Duzer Corridor's gusty winds, make Spirit Hill Vineyard a very cool-climate growing site.

The vineyard's red Jory soils are planted to 21 blocks and 91 acres of Pinot Noir, eight blocks of Chardonnay totaling 37 acres, and one 10-acre block of Pinot Meunier, all using state-of-the-art, high-density 5' by 5' foot spacing. While Spirit Hill yields beautiful grapes for still Pinot Noir and Chardonnay, it also includes clones and rootstocks selected specifically for sparkling wine. The vineyard's lower elevation, south-facing plantings are generally used for Argyle's still wines, while the sparkling wines most often come from north-facing, high-elevation blocks. The coolest of Argyle's vineyards, Spirit Hill is almost always the last vineyard picked.

Giving Tree Vineyard

Polk County/Mount Pisgah | Current: 64 acres, planned 136 acres | Founded in 2015 | Bellpine Soil | 400' – 600' elevation

In 2015, Argyle partnered with Atlas Vineyard Management to develop a new 210-acre property in the Willamette Valley. Located at elevations of 400 to 600 feet, with both eastern and western exposures, Giving Tree is a gently sloping site that features well-drained Bellpine marine sedimentary soils. The first phase of planting at Giving Tree was completed in 2016 with the establishment of 58 acres of Pinot Noir and 6 acres of Chardonnay. A second phase of planting in 2019 will include an additional 43 acres of Pinot Noir and 27 acres of Chardonnay, ultimately totaling 136 acres of high-density vines planted using 5' by 5' spacing.

Located just three miles from the famed Freedom Hill Vineyard, Giving Tree Vineyard is a relatively cool site, with a climate shaped by winds that blow regularly through the Van Duzer Corridor, cooling the vines, lengthening the growing season, and helping the fruit to retain excellent acidity. The clones and rootstocks at Giving Tree were selected by Argyle Winemaker Nate Klostermann in collaboration with the Argyle vineyard team.

As a testament to the values shared by Argyle and Atlas Vineyard Management, and their mutual dedication to sustainable farming practices, the vineyard was named **Giving Tree Vineyard** after Shel Silverstein's classic book about lasting multigenerational friendships and the joys of giving. As a part of this philosophy, Giving Tree Vineyard is currently in the process of earning its LIVE Certification.