



**Nate Klostermann
Winemaker**

After being mentored by renowned Oregon wine pioneer and Argyle founder Rollin Sales, Nate Klostermann was selected as Rollin's handpicked successor, and in 2013, he became the second winemaker in Argyle's storied three-decade history. Building on Rollin's grower-first foundation for Argyle, Nate has emerged as one of Oregon's most gifted young winemakers, recognized for making elegant and complex sparkling wines, along with vibrant and impeccably balanced Pinot Noir, Chardonnay and Riesling.

The son of a veterinarian, Nate was born and raised in rural Wisconsin. While earning a degree in food science at the University of Minnesota, Nate began to cultivate an interest in both home brewing and wine, which led him to work in the cellar and vineyards at family-run Falconer Vineyards in Red Wing, MN. Eager to gain a deeper understanding of the luxury winemaking process, Nate moved to Oregon in 2005, and joined the team at Argyle, where he quickly distinguished himself as an integral part of the team, and was soon promoted to enologist. While Nate considered going back to university to study for a degree in enology, he realized that working alongside Rollin offered an unparalleled opportunity to learn from an icon of Oregon wine.

"With Rollin as my mentor, I knew that I could learn more on the job than I ever could in a classroom," says Nate. "Making great sparkling wine is unlike anything else—it's the ultimate challenge for a winemaker. My time with Rollin was like eight years of one-on-one graduate school learning from a master." Encouraged by Rollin to gain international experience, Nate also traveled to Australia, where he worked harvests at Knappstein Winery in Clare Valley, and Petaluma Winery, a renowned sparkling wine producer in Adelaide Hills.

In 2013, when Rollin stepped back from the day-to-day winemaking to take on the role of winemaker emeritus, Nate was named the head winemaker for Argyle. "It was an incredible honor that Rollin had such faith in me," says Nate. "Rollin literally helped to transform Oregon winemaking, while pioneering New World sparkling wine. It meant the world to me that he trusted me to continue his work." In the years since, Nate's belief in innovation and experimentation have been an important part of building on Argyle's rich legacy.

Nate's experiments include doing more skin soaking to tease out the character and spice of Argyle's Riesling, as well as experimenting with small amounts of whole clusters for Pinot Noir. In addition, Nate and his team are also picking Argyle's Chardonnay at various ripeness levels to create layered complexity in the wines, as well as fine-tuning the winery's sparkling dosage program—all with the goal of constantly striving to enhance the nuance of Argyle's wines. "For both our sparkling and still wines, Rollin established a beautifully sophisticated style that we have remained true to for three decades," adds Nate. "It's a style that embodies where we grow our grapes, our block-by-block approach to farming, and our belief in making silky, multifaceted wines that can age well for decades." While Nate guides the winemaking program at Argyle, Rollin is still actively involved at key stages during the winemaking process, including dosage trials and blending.