



2009 ARGYLE BRUT

Winemaker's Tasting Notes

This Oregon sparkling wine truly brings zest to life! The nose of lemon curd, raw honey, and almond biscotti harkens to the uplifting and refreshing palate to follow. With a fine mousse that buoys one up and flavors of Comice pear, custard, and marzipan that dance across your tongue, one cannot resist a grin as the effervescence slowly fades to a clean, minerally, citrus-toned finish. With the second sip, you're guaranteed to be in an elevated state. Brut makes you better!

Winemaker's Production Notes

2009 was all about farming to balance Mother Nature's surprises. Argyle's farming culture got the crop level right on. We stripped leaves after the burning sun of August and in time for the Labor Day rains. We also believed September's drying, east wind forecast and put a security of water onto the vines to help them ride out the drying, late season heat with a maximum of ripening—which is the name of the game here in the Willamette Valley. Picking was unusually "segmented" this year. Usually we can say that every 200' rise in elevation can mean 10 days difference in ripening and thus picking. But, in 2009 Argyle picked high and low elevation fruit at the same time! We picked all the sparkling fruit, then rested for a couple of days, then all the Chardonnay for still wine, rested another few days then all the red came in. The resulting wines are gorgeous, perky, and sexy. I don't know that I have seen a more sensuous expression of flavor and aromas in my 23 years of Willamette Valley winemaking.

Wine Production Stats

Varietal: 59% Pinot Noir and 41% Chardonnay
 Vineyards: Knudsen and Lone Star Vineyard
 AVA: Willamette Valley
 Alcohol: 12.5%
 Cases Produced: 10,640 cases
 Date Bottled: May 2010
 Winemakers: Rollin Soles and Andrew Davis