



ARGYLE

Vintage Brut | 2013

Willamette Valley AVA

TASTING NOTES

The 2013 sparkling wine vintage in the Willamette Valley was pristine, showcasing the enticing generosity and definition the region has to offer. Being Pinot Noir dominant this year, the richness and rounded peach nature is enhanced through the complexity of honey, cherry kernel and lingering anise. The middle palate is invigorated with dynamic acid backbone and edgy minerality, bringing balance and focus to the finish.

VINTAGE NOTES

The majority of the 2013 growing season was pretty normal in terms of weather, much like 2012, when La Niña faded and customary conditions returned. Bud break and bloom timing were on the mark, indicating an early October Pinot Noir harvest.

Toward the end of September just after our sparkling harvest, the forecast seemed more ominous and hardly believable. Argyle's experience and maturity paid big dividends against such a backdrop. As the certainty of the forecast increased, we went to the whip at low elevations, particularly our Lone Star Vineyard. After the initial blitzkrieg, we hunkered down and received 6 inches of rain in one weekend. We caught our breath and waited – almost a full week. Following the rain there was another flurry of activity as we went to work dropping any compromised fruit. Yields were certainly diminished but as the end of September blew over we were blessed with a dry, sunny October. This late-game break in the weather allowed our high elevation grapes to dry out and ripen into a small, but gorgeous crop.

VINIFICATION NOTES

COMPOSITION	60% PINOT NOIR — 40% CHARDONNAY
BRIX AT HARVEST	19.5
HARVESTED	Sept. 10 to 20, 2013
ALCOHOL % by Vol.	12.5%
CASES PRODUCED	15,625
WINEMAKER	NATE KLOSTERMANN

BOTTLE FERMENTED
AGED ON THE YEAST
DISGORGED ON DEMAND®



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