



1995 EXTENDED TIRAGE BRUT

Winemaker's Tasting Notes

What were you doing ten years ago? We were picking the grapes that have become this sparkling wine. Since then it has been aging slowly on yeast in the bottle in our cool temperature warehouse. The color is a rich, youthful yellow. After ten years of waiting, the aromas are ready to punch out of the glass with a rich potpourri of wild ginger root, Gala apple, and a splash of nectarine, tangerine and mandarin! The flavor is extra creamy in texture. The bubbles are tiny and foamy. The fruit flavors of the aroma complex with pink pepper spice and baked filo dough yeastiness. Mouth-filling richness is translated into a very long and fresh finish. This wine will also age for quite some time on cork if cellared properly.

Winemaker's Production Notes

The 1995 vintage in Oregon was a sparkling winemakers dream. Late ripening, of perfectly balanced sparkling wine grapes were unaffected by early rains. Everyone of the some 25 base wines we made in 1995 was a delight. The grapes for this wine were hand-picked into small baskets. They were then transported to the winery where they were chilled to 35 degrees F before being gently pressed. After several weeks of settling in tank, only the freshest "heart" juice was fermented using one of Argyle's proprietary yeast strains. A blend of 65% Chardonnay and 35% Pinot Noir and bottle aged on yeast for a decade, this ET retains the freshness of youth.

Wine Production Stats

Varietals: 60% Oregon Chardonnay, 40% Oregon Pinot Noir
Vineyard: Knudsen, Hyland
AVA: Dundee Hills
Alcohol: 12.5%
Cases produced: 7634
Winemaker: Rollin Soles

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90 points

Wine Spectator

For the 12-31-2005 Issue

"Has mature aromas and flavors and enough freshness to carry the day. Offers toast, pear and white pepper flavors that grow nicely in the mouth. Finishes with persistence."

- Harvey Steiman



Extended Ferage
40% PINOT NOIR 60% CHARDONNAY
Disgorged on Demand