



2005 ARGYLE BRUT

Winemaker's Tasting Notes

Cool fall seasons help give our Sparkling wines a lift of freshness. The aromas of this 2005 Brut have multi-layered fruit expressions of d'Anjou pear and lemon meringue pie. This wine smells "creamy" with toasted oatmeal, yeasty goodness. Fruit flavors of yellow plum, d'Anjou pear crumble blend well with a hint of honey and a rich mouthfeel of "creamy" texture. The pinpoint bubbles carry the flavor through to a deliciously long, long finish.

Winemaker's Production Notes

The 2005 vintage was especially challenging. September AND October were significantly cooler and less sunny than normal. Cold fronts from the North Pacific followed one after the other. Good news—bad news: cool wet weather doesn't favor mold growth, cool wet weather makes picking decisions and cellar work much more difficult. The rate of ripening was slowed to a snails pace. This is the sort of vintage Argyle thrives on. The wine is the result of our vineyard and winemaking ability to "stay the distance"! The grapes are hand picked into small baskets. The fruit was first chilled to 35 degrees F before gentle, whole fruit pressing to extract just the "heart of the grape" juice from the berries. After setting the cold juice over a period of several weeks; clear, fresh juice was fermented using one of Argyle's proprietary yeasts. A judicious amount of barrel and malo-lactic fermentation was employed to help build creamier textures and mouth rewarding complexities. Bottle aged on the yeast, our flagship wine is disgorged on demand to ensure its appealing freshness.

Wine Production Stats

Varietals: 65% Pinot noir, 35% Chardonnay

AVA: Willamette Valley

Alcohol: 12.5%

Brix: 21.0

Residual Sugar: 1.2%

Tiraged: May 2006, Disgorged on Demand

Cases produced: 6200

Release Date: November 2008

Winemaker: Rollin Soles