



2007 ARGYLE BLACK BRUT

Winemaker's Tasting Notes

The 2007 Black Brut is a powerful blast of rich berry flavors lightly floating on a delicate cloud of bubbles. Currants and blackberry dance a lively waltz with notes of vanilla and rose petal on the palate as the finish goes on and on. The generous fruity body of this bubbly makes this a joy on its own, but its crisp acidity and supple texture beg to be enjoyed with a full-flavored meal.

Winemaker's Production Notes

The 2007 growing season was picture perfect up until the end of September. Not too cold, and not too hot, usually makes Argyle a very happy winemaker. Many times predicted bad weather news is thwarted by the fall jet stream's ability to pop back up into British Columbia. This was not the case for 2007. September 27's rain event predicted a week before became a reality. Argyle has over 20 years experience with Oregon weather. Argyle believes in balanced irrigation to encourage leaves on the vine to stay healthy and actively "pumping" flavor into the fruit berries. We found over time that this activity can actively encourage slightly earlier ripening than dry farmed portions. This earlier ripening by even a couple of days, paid off in 2007. We went to the whip to pick a significant amount of our ripest fruit just prior to the night of the 27th. This of course means that a significant amount of fruit had to ride out the storm. Argyle has shown mastery in the face of adversity before. The result seems to be great balanced structure to show off elegant, juicy fruit.

Wine Production Stats

Varietals: 100% Oregon Pinot Noir
Vineyard: Knudsen
AVA: Willamette Valley
Alcohol: 14.5%
Cases produced: 467
Winemaker: Rollin Soles

