

# Argyle Tasting Menu

No glass or open bottle sales after 4:00pm

Ask us about the benefits of Argyle Club Membership

Case discounts: 10% off 6-11 bottles; 15% off 12+ bottles: Club member discounts: 15% off 6-11 bottles, 20% off 12+bottles. Mix or Match!

## RED WHITE & BRUT FLIGHT (Flight fee waived with three bottle purchase)

**\$10**

Individual tastes \$2.50

### 2006 Brut

**\$28.00**

You could call this the sparkler that started it all. Characterized by its crisp, clean, citrusy, and creamy taste. 58% Chardonnay and 42% Pinot Noir

### 2007 Nuthouse Chardonnay

**\$35.00**

This Chardonnay sings through with generous amounts of ripe pear, the integrated oak structures create a harmony of texture & structure yet still it retains the beat of an elegant Oregon Chardonnay. *92 pts Wine Spectator.*

### 2007 Reserve Pinot Noir

**\$40.00**

Pinot Noir carefully blended from three vineyards to create Argyle's signature 'silky texture'. Red Delicious apple, cherries, clean oak, supple rose petal and baking spice combine to create this showcase Pinot Noir. *90 WS*

### 2006 Nuthouse Pinot Noir

**Regular Price \$60.00**

**Sale Price \$50.00**

Our Nuthouse Pinot Noir is our biggest and boldest style of Pinot Noir.

This Pinot is loaded with ripe, balanced rich fruit. **Case discount still applies with sale price.** *92 points in The Wine Spectator.*

### 2006 Spirithouse Pinot Noir

**Regular Price \$75.00**

**Sale Price \$60.00**

Superfine tannins float over flavors of raspberry and cinnamon.

**Case discount still applies with sale.** *92 in Wine Spectator.* (\$3.00 per taste)

## Individual Tastes

### 2006 Cowhouse Pinot Noir (\$2.50 per taste)

**\$50.00**

Our viticulturist's selection of super ripe fruit is used for our Cowhouse Pinot Noir. With the impression of sweet, sensuous fruit, the "balance" kicks in with nice firm tannins and a powerful structure.

### 2008 Minus Five (\$2.50 per taste)

**\$28.00**

Our Minus Five is a sweet, delicate dessert wine. Pure honeyed nectar in every way, making it a dessert all in itself. Enjoy ice cold.

## BUBBLY FLIGHT

(Flight Fee waived with three bottle purchase)

**\$10**

Individual tastes \$2.50

### 2006 Brut

**\$28.00**

You could call this the sparkler that started it all. Characterized by its crisp, clean, citrusy, and creamy taste. 58% Chardonnay and 42% Pinot Noir

### 2006 Blanc de Blancs

**\$50.00**

Sophistication & elegance. Creamy pear over white peach. 100% Dijon clone Chardonnay. Imagine Dungeness crabs on the patio! Salud!

### 2006 Knudsen Vineyard Brut

**\$50.00**

When thinking about what sparkling wine should taste like, this is it! With an irresistibly rich and creamy texture the Knudsen Vineyard Brut is sure to please even the most discerning palates. 80% Pinot Noir 20% chardonnay.

### 2007 Brut Rosé

**\$45.00**

Our Rosé is made in the traditional way of blending red Pinot Noir with a white wine base. We mingled 52% Pinot Meunier and 48% Pinot Noir together to create a divine, refreshing summer delight. *90 Wine Spectator.*

### 2007 Black Brut

**\$30.00**

Modeled after Australian sparkling red wine, this is the bubbly to try if you're adventurous. Black currant, sprightly black cherry and rose petal, this sparkling Noir de Noir is a firecracker.

### 2006 Spirithouse Chardonnay (\$3.00 per taste)

**\$50.00**

Flavors of ripe melon, tropical citrus fruit, combined with a complex finish make this Chardonnay a great model of what a cool Oregon climate can do. *91 points awarded in Wine Spectator.*

### 2007 Cowhouse Chardonnay (\$2.50 per taste)

**\$28.00**

Flavors and aromas of lemon grass, Granny Smith apples and vanilla cake frosting. This Chardonnay evolves in the glass. Tuck some away for years of drinking pleasure.