



# ARGYLE

Brut Rosé | 2010  
Dundee Hills AVA

ARTISAN  SERIES

## TASTING NOTES

At the tip-top of Knudsen Vineyards, at nearly 950 feet of elevation, is where you'll find our small planting of Pinot Meunier. Being inherently lower in acid as compared to its partners in bubbly-crime, Pinot Meunier benefits from the extra advantage of late-season ripening to retain bright, fresh acidity and mineral edge. This year's blend is 30% Pinot Meunier and 70% Pinot Noir, allowing for true rose petal shimmer, whilst underneath, faint star anise, cardamom, and bay leaf linger. Clean and long, delicate and nimble, the creaminess is accentuated with food... smoked pork rillettes, marmalade & toast.

## VINTAGE NOTES

The growing season started out unusually cool, delaying grape flowering until well into July. Poor pollination produced smaller than average clusters. Even then we were compelled to further thin our crop, removing grape clusters to get the yields well below average. There was just not enough growing season left to ripen a normal crop.

A season saving string of 80+ degree days at the end of September gave us all hope of ripening and put life back into our plans to make red wine. A bit of warm, soaking rain in early October sent us into further removing leaves and working to keep fruit healthy. Mid October brought an great, dry forecast and harvest began with a bang to beat predicted October 23rd rains. Red wine was harvested with gusto beginning the 17th and we wrapped up harvest the 21st October. Keys to our success were, small crop, healthy fruit, and patience to wait until the very end of the season to pick.

## VINIFICATION NOTES

### DISGORGED ON DEMAND

<b>COMPOSITION</b>	70% PINOT NOIR – 30% PINOT MEUNIER
<b>BRUX AT HARVEST</b>	9.5
<b>ALCOHOL % by Vol.</b>	12.5%
<b>CASES PRODUCED</b>	2000
<b>WINEMAKERS</b>	Rollin Soles & Nate Klostermann