



2001 EXTENDED TIRAGE BRUT

Winemaker's Tasting Notes

Honeysuckle, brioche, and honey drizzled chevre on warm toasted artisan bread are the first things to hit you on the nose of this ten year old bubbly. The next thing that grabs you about this straw colored beauty is how amazingly fine the mousse is. I have never seen an Argyle sparkling wine, with such delicate, tiny bubbles. That delicacy dances across the palate just like the old monk said, "I am drinking the stars!". Age has brought this wine amazingly rich flavors of vanilla bean crème brûlée, persimmon, and baked pear with the most delicate hints of licorice, peach, and spun sugar. It's astounding that a flavor profile can be so creamy and have such a defined thread of acidity woven through it, but this wine does, finishing with the clean acidity of a perfect sparkler.

Winemaker's Production Notes

Many Oregon vintages are characterized by patience at the end due to a late start in the beginning. Not so for the 2001 growing season. We had wonderful weather at bloom, in fact too wonderful! The grape flowers pollinated perfectly and the clusters set were the largest in recent history. Large quantities of large clusters struggle to ripen in Oregon's cool growing season. So to ensure ripeness before the end of the growing season, we had to cut off more fruit than any year I can remember. With this aggressive thinning we saw rapid sugar development in the berries. Before harvesting the sugar rich berries we had to wait patiently for several days for the ripe fruit flavors to develop that are necessary to make our best wines. The grapes were hand picked into small baskets. The fruit was first chilled to 35 degrees F before gentle, whole fruit pressing. After settling the cold juice over a period of several weeks, only the freshest heart- 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.

Wine Production Stats

Varietals: 52% Chardonnay/45% Pinot Noir/3% Pinot Meunier
 AVA: Willamette Valley
 Alcohol: 13.0%
 Cases produced: 1012 cases
 Release Date: October 1, 2011
 Winemaker: Rollin Soles and Andrew Davis