



2007 ARGYLE BRUT

Winemaker's Tasting Notes

Prepare to be fascinated by this alluring sparkling vintage. The aromas are a weaving together of the best that fine sparkling wines deliver. Look for vanilla spiced pear fruit with very floral citrus blossom scents. A lovely yeastiness blends nicely with fresh baguette bouquet. There's a hint of Fresca-like citrus in there too. The palate is VIBRANT and chock full of tiny bubbles. Pear to red apple fruit folds nicely into vanilla spice. The texture is creamy-plus, providing amazing richness while remaining zippy and citrusy. The yeast flavor has evolved into filo dough right out of the oven. These flavors go on and on after the wine is gone.

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. 2007 sparkling fruit had an amazing expression of ripe fruit flavor masked behind especially high natural acidity. This wine is testament to 20 years of balancing our farming to meet Mother Nature's slings and arrows. 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 settling 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 for three years, our flagship Brut is disgorged on demand to ensure its appealing freshness.

Wine Production Stats

Varietals: 63% Chardonnay, 37% Pinot Noir
 AVA: Willamette Valley (Lone Star & Knudsen Vineyard)
 Alcohol: 12.5%
 Brix: 19.0-21.0
 Residual Sugar: 1.5%
 Tiraged: May 2008, Disgorged on Demand
 Cases produced: 11,620
 Release Date: November 2010
 Winemaker: Rollin Soles