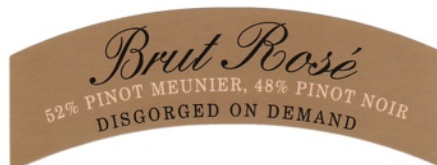


# 2007 ARGYLE BRUT ROSÉ



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### Winemaker's Tasting Notes

The 2007 Argyle Brut Rose is an artistic blend of Pinot Meunier and Pinot Noir, both Argyle-grown on the highest blocks of Knudsen Vineyards in the Dundee Hills. The very first aromas are of raspberry, juicy Anjou pear and hints of Willamette Valley strawberries. The tongue-tickling fizz introduces a clean, satisfying minerality with excellent balance and mild tannin. Essence of sun-warmed rose petals and pomegranate linger on the palate and evolve into sublime hints of cherry-currant and strawberry crème.

### 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 of experience with Oregon weather. Argyle believes in balanced irrigation to encourage leaves on the vine to stay healthy and actively "pumping" flavor into fruit berries. We found over time that this activity can encourage slightly earlier ripening than dry farmed portions. This earlier ripening by even a couple of days paid off in 2007.

This Brut Rose is made using high elevation grown Pinot Meunier and Pinot Noir pressed to make a white wine as the 'base'. Then, we add a tiny fraction of our richest, but fruitiest Pinot Noir to give the wine its color and add a richness that will allow this wine to serve as a replacement for Pinot Noir at the dinner table.

### Wine Production Stats

Grape Variety: 52% Pinot Meunier/48% Pinot Noir  
Vineyard AVA: Knudsen Vineyard, Dundee Hills  
Alcohol: 13.5%  
Brix: 19.5  
Residual Sugar: 2.1%  
Tiraged: May 2008, Disgorged on Demand  
Cases produced: 1825  
Winemaker: Rollin Soles