

Archery Summit

2010 ARCHERY SUMMIT ESTATE

PINOT NOIR | WILLAMETTE VALLEY

VINEYARDS

Archery Summit Estate is our home vineyard that surrounds our winery in the Dundee Hills AVA. This 16 acre vineyard was planted in 1994 just after Archery Summit's inception and is an extension of our efforts to establish the best combinations of vines and rootstocks with soil and mesoclimate. The site exemplifies our continued pursuit to craft America's premier Pinot Noir.

WINEMAKING

Fruit for the 2010 Archery Summit Estate was hand picked on October 20th. The fruit was hand harvested and sorted, and native yeast fermentation was allowed to proceed under temperature-controlled conditions in wooden open-top fermentors. During primary fermentation, tanks were punched down up to two times per day. After limited post-fermentation maceration, the wine was sent via gravity to 58% new French oak barrels and aged for 10 months, then aged an additional 6 months in older barrels prior to bottling.

TASTING NOTES

Intriguing and lively, this wine opens with captivating aromas of red currant, peony, lavender and slate. On the palate there is a core of dark red cherry complemented by notes of nutmeats, clove oil, amoretto, lion's mane mushroom and cassis. The wine expands vividly on the palate with plush velvety tannins supporting a framework of vibrant acidity which lends poise and precision to the whole.

VINEYARD SOURCE:

100% Archery Summit Estate

TIMES VINES TOUCHED PER YEAR: 12

FARMING: By hand using sustainable practices

CLONAL COMPOSITION:

Pommard, Dijon Clone 114

FERMENTATION: Fermented wooden open-top tanks

ÉLEVAGE: Aged 10 months in 58% new French oak

barrels from Francois Freres, Tonnellerie Mercurey and Chassin

TOTAL BARREL AGING: 16 months

BOTTLING DATE: March 2012

CELLARING: Ten to fifteen years

SRP: \$150

