



2007 Archery Summit Estate Oregon Pinot Noir

ORIGIN: Archery Summit Estate is our home vineyard in the Dundee Hills. This 16 acre parcel was planted at Archery Summit's inception in 1993 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.

VINEYARD: Archery Summit Estate is a gently sloping, south-facing vineyard that surrounds our winery in the Dundee Hills which is meticulously farmed utilizing sustainable practices, ensuring the highest possible fruit quality. The grapes, a combination of Pommard clone and Dijon clones 115, 114, and 113, were hand harvested between September 9th and October 3rd, 2006. Low yields combined with cool nights and plenty of sunshine during harvest contributed to the concentration and focus of this generous wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel open top fermentors using an average of 5% whole clusters. The fruit was soaked cold for 6 days then fermented entirely by indigenous yeasts. Vats were manually punched down up to two times per day during the height of primary fermentation. Following limited post-fermentation maceration and total tank time of 23 days, the wine was sent by gravity to 87% new French oak barrels for aging. After nine months the wine was transferred to older barrels for an additional 5 months aging. After a total of 14 months in oak and an additional 1.8 months in stainless steel, the wine was bottled in late February 2008.

TASTING NOTES: Evocative and perfumed, lifted and layered, this wine opens with enticing aromas of bergamot, star anise, sandalwood and blackberry liquor. Subtle nuances of spiced cherries, marzipan, candied citron, cocoa, toffee, miatake mushrooms and cinnamon spice cake all found in this beautifully aromatic wine. The palate is serious and structured but the wine vibrant and fresh, exhibiting a great depth of concentration. There is a silky quality to the tannin, which resonates throughout the wines' great length. The finish takes you back to the start, leaving a lasting impression of the initial