



2008 Archery Summit Estate

ORIGIN: 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.

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: Fruit for the 2008 Archery Summit Estate was hand picked between October 11 and the fermentation was conducted entirely in wooden open top fermentors with 0% whole clusters contribution. The fruit was hand sorted and soaked cold for five to ten days, after which native yeast fermentation was allowed to proceed under temperature-controlled conditions. During primary fermentation, tanks were punched down up to two times per day. The wine was sent via gravity to 65% new French oak barrels and aged for 10 months then transferred to older barrels for 4 months, totaling 14 months prior to bottling on January 19, 2010.

TASTING NOTES: Sumptuous and expansive this wine opens with heady aromas of black cherry, cassis, gingerbread and kirsch. On the palate there are layers of confectionary cherry, black berry, salt licorice and floral dried apricot. This wine is opulent and engaging with a body of plush, velvety tannin supported by a vibrant acidity lending a vividness and precision to the whole. With proper cellaring this wine may improve over the next five to ten years.