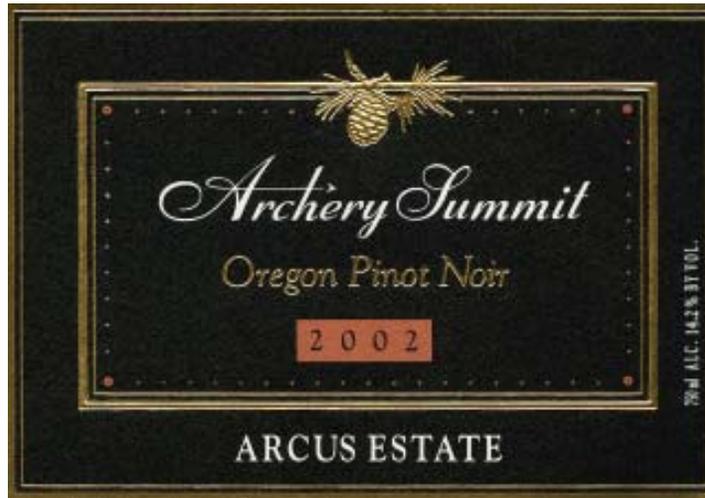


Archery Summit



2002 Arcus Estate Oregon Pinot Noir

ORIGIN: Our Arcus Estate vineyard wraps around both sides of a small valley in the Red Hills of Dundee. The distinctive *terroir* of this single vineyard rewards Pinot Noir devotees with floral aromas of violets and hints of carnation, concentrated fruit surrounding fine tannins, and a lush mid-palate with a long, elegant finish.

VINEYARD: The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from 1978 and 1986 plantings of self-rooted Pommard clones blended with Dijon clones 113 & 777 grown on south, southwest and west facing slopes. The grapes in Arcus Estate were harvested from late September to mid October of 2002 according to each block's maturity. An extended dry spell at the end of the season helped achieve optimal flavor ripeness. The 2002 vintage shows remarkable grace and balance.

WINEMAKING: A unique finesse was achieved by the delicate and gentle handling of grapes throughout the winemaking process in our 100 % gravity flow facility. The fermentation for the 2002 Arcus Estate was conducted in the traditional Archery Summit style. Using 20% whole clusters, the fruit was cold soaked for eight days in wooden and stainless steel open top fermentors before primary fermentation was allowed to proceed. Primary fermentation was conducted in tank entirely by indigenous yeasts, during which time tanks were manually punched-down up to four times per day. After primary fermentation, the wine was sent to barrel by gravity and then aged in 100% French Oak barrels for 10 months prior to bottling in September 2003.

TASTING NOTES: This wine offers intense aromas of blackberry, black cherry, violet and anise seed. The palate bursts with flavors of red currant, bright cherry, dried blue fruits, cocoa and earth. The mid palate is layered with complex floral and fruit flavors enveloping a core of minerality. Well integrated tannins and oak lend power and depth to this compelling, fruit driven wine. The long finish persists with notes of cherry and rose hips creating a powerful and complex Pinot Noir which is ready to be enjoyed now or held for the next five to ten years

This vintage produced 2,377 six-bottle cases, 120 magnums, and 40 3.0 L formats.

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