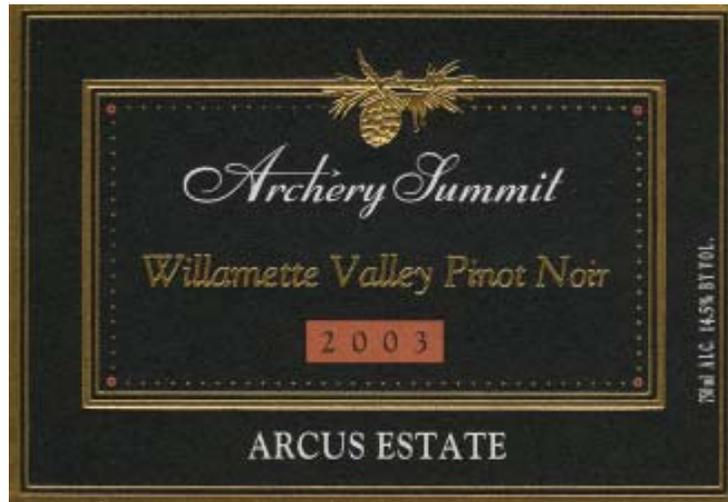


Archery Summit



2003 Arcus Estate Oregon Pinot Noir

ORIGIN: Arcus, meaning “bow” in Latin, describes our estate vineyard that wraps around both sides of a small valley in the Dundee Hills. Capturing the distinctive terroir, this single vineyard wine rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

VINEYARD: The vines are planted on a steep slope that produces intensely flavored, rich fruit. This wine was made from 1973 and 1986 plantings of self-rooted Pommard clone blended with Dijon clones 667 and 777. The grapes were hand harvested in September and October 2003. Warm, sunny days toward the end of the growing season led to intense, concentrated fruit upon harvest. The 2003 vintage produced powerful wines of tremendous character and maturity.

WINEMAKING: Fermentation for the 2003 Arcus Estate utilized both wooden and steel open top fermentors and incorporated a proprietary blend of whole cluster and whole berry fermentation. The fruit was hand picked, hand sorted and soaked cold for 8 days, after which native yeast fermentation was allowed to proceed under controlled temperature conditions. During primary fermentation tanks were manually punched down up to three times per day. After limited post fermentation maceration, the wine was sent via gravity to French oak barrels where it aged for 10 months. 2003 Arcus Estate was bottled in December 2004.

TASTING NOTES: Deep garnet in color this wine opens with intense and piquant aromas of blackberry, black caps, violets and vanilla. It is an explosion of red and black fruits on the palate enveloped in succulent, chewy tannins. In its richness and concentration this wine shows the imprints of the 2003 vintage. It is concentrated with penetrating floral and berry flavors and has a lasting finish. This wine will benefit from 3-5 years of cellaring.

This vintage produced 3,045 six-bottle cases, 120 magnums, and 40 3.0 L formats.