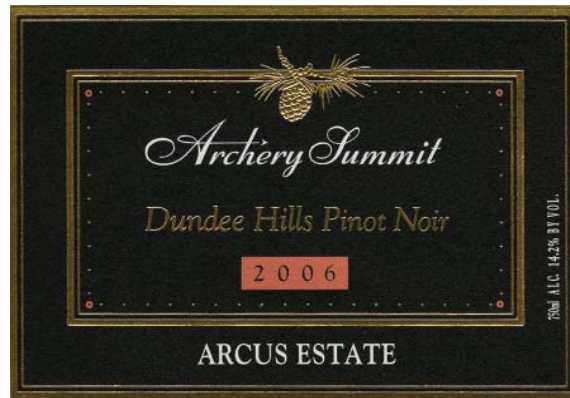


Archery Summit



2006 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 heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2005 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

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 plantings of self-rooted Pommard clone blended with Dijon clones 777, 667 and 115 grown on south, southeast and west facing slopes. The grapes for the 2006 Arcus Estate were hand harvested between September 16 and October 2, 2006 based on each block's optimal physiological ripeness.

WINEMAKING: Fermentation for the 2006 Arcus Estate was conducted in both stainless steel and wooden, open top fermentors utilizing an average of 3% whole clusters. The fruit was hand sorted and soaked cold for an average 5 to 8 days then fermented entirely by indigenous yeasts under temperature controlled conditions. Vats were punched down manually one to three times per day during fermentation, then let to soak for additional post-fermentation maceration. After twenty one days in tank, the wine was sent via gravity to 79% new French oak Darny, Francois Freres and Tonnellerie Rousseau barrels where it aged in our caves for 11 months prior to bottling. The 2006 Arcus Estate was bottled on December 17 - 18, 2007 without fining or filtration.

TASTING NOTES: The 2006 Arcus Estate opens with intense floral and fruit aromas of violet and rose petal, fresh black cherry and red currant. The palate is generous, confectionary and concentrated with notes of black cherries and raspberries, star anise and mulling spices. Saturated with fruit on the palate, this wine shows great depth and succulence with plush, integrated tannins and persisting notes of floral spice and fresh berries. Expressive and concentrated, the 2006 Arcus Estate is open and vibrant now, however may improve with proper cellaring over the next 3-8 years.