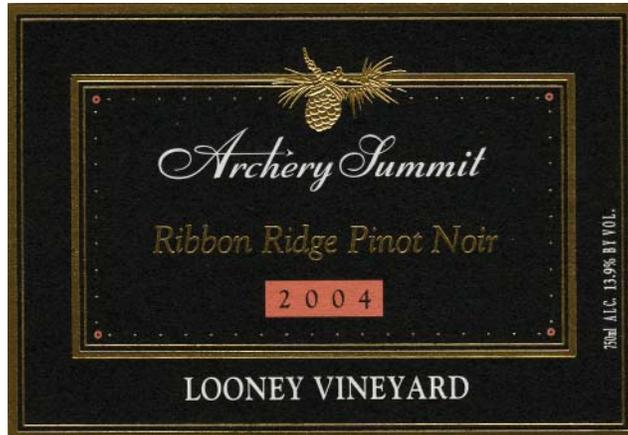


Archery Summit



2004 Looney Vineyard Oregon Pinot Noir

ORIGIN: Looney Vineyard is located in one of the Willamette Valley's newest (and smallest) AVAs, the Ribbon Ridge AVA. Planted in 2000, Looney Vineyard slopes gently to the south and southeast between 550 and 360 feet in elevation. On sedimentary soils, it produces an exciting new addition to our portfolio of wines.

VINEYARD: The grapes were hand harvested on September 10th and 14th, 2004. The 2004 Looney Vineyard Pinot Noir is the result of a long, cool growing season and maturation. Cool days and nights during the harvest season promoted balance and the retention of natural acidity, creating focused and elegant wines.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in stainless steel open top fermentors. The fruit was soaked cold for 8 to 10 days before primary fermentation was allowed to proceed. Indigenous yeasts carried out the fermentation with controlled temperatures and manual punchdowns. The wine was aged in approximately 70% new French oak barrels for 10 months, and moved throughout our facility from harvest to bottle entirely by gravity to ensure only the most delicate handling. Bottling was conducted with neither fining nor filtration on August 15, 2005.

TASTING NOTES: This Pinot Noir opens with compelling aromas of fresh red fruits, orange blossom, sandalwood and spice. The nose is captivating and complex with further notes of blood orange, mulling spices, red plum, flint and delicate floral characters. The palate is a profusion of fresh berry and mineral notes and moves through layers of red and black fruits and spice. The 2004 Looney Vineyard shows tremendous character and focus and is a well knit example of purity of fruit, lively acidity and succulent, integrated tannins. It is ready to be enjoyed now, however may improve with cellaring over the next three to six years.

This vintage produced 442 twelve-bottle cases, 18 magnums and 10 3.0 L formats.