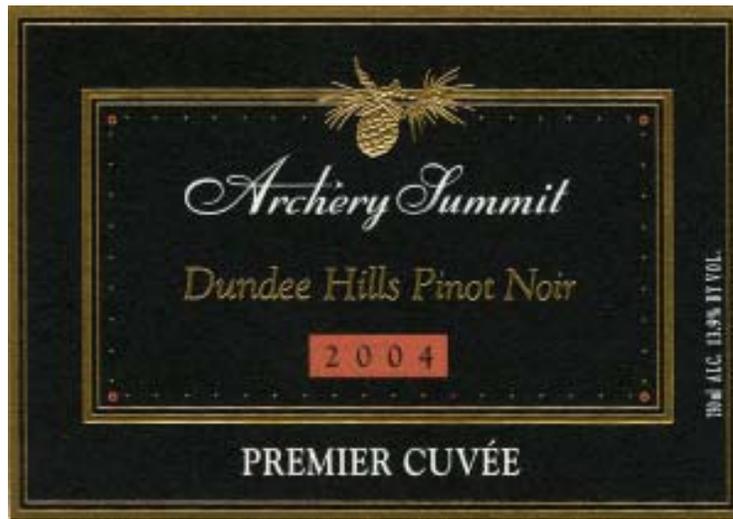


Archery Summit



2004 Premier Cuvée Oregon Pinot Noir

ORIGIN: Our mission to produce distinguished Pinot Noir led us to the Dundee Hills of Oregon. Our steep hillside vineyards, which are planted with up to 4,800 Dijon clone vines per acre, are tended exclusively by our crew of dedicated vineyard workers. The 2004 Premier Cuvée is crafted from mature vines grown in our four single estate vineyards: Archery Summit Estate, Red Hills Estate, Arcus Estate and Renegade Ridge Estate.

VINEYARD: Our estate vineyards are planted in volcanic Jory soil and are on south, south-east and south-west facing slopes. We have planted Dijon clones 113, 114, 115, 667, and 777 on selected rootstocks in high-density vineyard blocks to complement our older self-rooted Pommard and Wädenswil vines. The 2004 vintage produced very low yields resulting in integrated wines of tremendous purity and focus.

WINEMAKING: The grapes were hand-harvested from September 10-October 5, 2004, then hand-sorted and fermented in both wooden and stainless steel open top fermentors with 15% whole clusters. The fruit was cold soaked for 5-10 days, after which time native yeast fermentation was allowed to proceed under temperature-controlled conditions. During primary fermentation, tanks were manually punched down 1-3 times per day. After limited post fermentation maceration, the wine was sent via gravity flow to 65% new French oak barrels where it remained for 10 months prior to bottling. The 2004 Premier Cuvée was bottled without fining or filtration in August 2005.

TASTING NOTES: Deep garnet in color, the 2004 Premier Cuvée is bursting with perfumed aromas of rose petal, violets, sandalwood and blueberries. The palate is a complex layering of black cherry, blue fruits, cigar box and exotic spice. There are also intriguing notes of spiced plum, licorice, cinnamon and vanilla on the palate. This wine is bright and inviting and exhibits impressive balance and concentration. The palate is rich and elegantly textured with silky tannins awash in lively and lasting fruit flavors. This wine is ready for enjoyment now, however may improve with cellaring over the next five to ten years.

This vintage produced 12,177 cases, 120 magnums & 50 3L bottles.

Archery Summit 18599 N.E. Archery Summit Road, Dayton, OR 97114 Toll Free: (800) 732-8822 Fax: (503) 864-4285

Email: info@archerysummit.com Web: www.archerysummit.com

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