

Archery Summit

2010 PREMIER CUVÉE

PINOT NOIR | WILLAMETTE VALLEY

VINEYARDS

Premier Cuvée, our proprietary blend, is a combination of fruit from our five distinctive vineyard estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate and Archery Summit Estate in the Dundee Hills AVA, and Looney Vineyard located in the Ribbon Ridge AVA. Our hillside vineyards are densely planted in both volcanic and marine sedimentary soils from 800 up to 4,800 vines per acre and are meticulously farmed utilizing sustainable practices by our dedicated crew of vineyard workers.

WINEMAKING

Fruit for the 2010 Premier Cuvée was hand picked between October 8th and 23rd. The fruit was hand sorted and soaked cold for five to ten days, after which native yeast fermentation was allowed to proceed under temperature-controlled conditions in both stainless steel and wooden open top fermentors. During primary fermentation, tanks were punched down up to two times per day. After limited post-fermentation maceration, the wine was sent via gravity to 35% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

Fruit, flowers, spice, mineral and earth; this wine exhibits all of these elements both aromatically and in the form of flavor. Red fruits are abundant on the nose - currants and marionberry, cherry and pomegranate, which turn towards raspberry, blueberry and boysenberry on the palate. There are violets and sweet peas, if one chooses to find them, nestled against cinnamon stick, gingerbread, clean stones and fresh turned earth. This wine is vibrant, confectionary and layered with a freshness and mineral quality, shaped by clean lines and a lingering, persistent finish.

VINEYARD SOURCE:

42% Arcus Estate
26% Archery Summit Estate
16% Red Hills Estate
9% Looney Vineyard
7% Renegade Ridge Estate

TIMES VINES TOUCHED PER YEAR: 12

FARMING: by hand using sustainable practices

CLONAL COMPOSITION:

Pommard, Wädenswil, Dijon 113, 114, 115,
667, 777, ASW2, Mariafeld, Martini

FERMENTATION: Fermented in oak and stainless steel

ÉLEVAGE: Aged 10 months in 35% new French oak barrels from Francois Freres, Rousseau, Damy, Sirugue, Mercurey and Sylvain

TOTAL BARREL AGING: 10 months

BOTTLING DATE: September 2011

CELLARING: five to eight years

