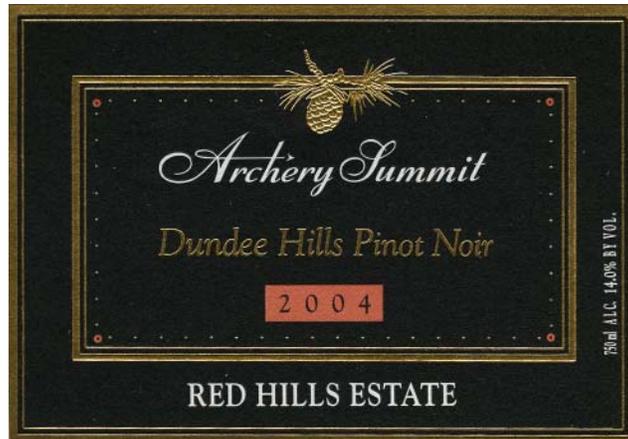


Archery Summit



2004 Red Hills Estate Oregon Pinot Noir

ORIGIN: Our 26-acre Red Hills Estate vineyard is on a gentle south facing slope ranging between 400 and 600 feet in elevation. On basaltic, Jory soils, it produces one of our finest vineyard designated wines. The terroir of this premier site in the Dundee Hills AVA is uniquely expressed in the aromas and flavors of this wine.

VINEYARD: The grapes for the 2004 Red Hills Estate were hand harvested between September 10-October 5, 2004, from 1988 plantings of self rooted Pommard clone and Dijon clones 667, 777, 113, 114, and 115 on three different rootstocks. Red Hills Estate is planted with up to 4400 vines per acre. Low yields and cool weather during harvest contribute to the concentration and focus of this elegant wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel open top fermentors using an average of 12% whole clusters. The fruit was soaked cold for 5-10 days then fermented entirely by native yeasts under temperature controlled conditions. Vats were manually punched down one to three times per day. After limited post fermentation macerations and total tank times ranging from 18 to 28 days, the wine was sent by gravity to 70% new French oak François Frères and Rousseau barrels for aging. After 13 months barrel aging, the wine was bottled in January of 2006.

TASTING NOTES: This wine opens with lifted aromas of spiced plum, black cherry, baking spices and vanilla. It is a serious wine with a shape that is linear and long. The palate boasts a complexity of flavors ranging from floral rosehip, sassafras and red currant to toasty oak, tobacco and bacon fat. This wine also has an element of earth on the finish reminiscent of iron and this minerality lends a vibrant and lively quality to the wine as a whole. This wine may be enjoyed now but will benefit from cellaring for the next five to eight years.

This vintage produced 2,015 six-bottle cases, 120 magnums and 30 3.0 L formats.