

# Archery Summit

## 2010 RED HILLS ESTATE

### PINOT NOIR | WILLAMETTE VALLEY

#### VINEYARDS

Our Red Hills Estate is a 26 acre vineyard in the Dundee Hills AVA. This gentle south facing slope reaches in elevation from 400 to 600 feet and is composed of Basaltic 'Jory' soils. Vines here range from 20 year old self-rooted Pommard planted to 800 vines per acre to Dijon clones planted to 4800 vines per acre. Farming is meticulous utilizing sustainable practices and produces one of our finest vineyard designated wines.

#### WINEMAKING

Fruit for the 2010 Red Hills Estate was hand picked on October 21st and 22nd. The fruit was hand harvested and sorted, and native yeast fermentation was allowed to proceed under temperature-controlled conditions in both wooden and stainless steel 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 53% new French oak barrels and aged for 10 months. Then, the wine was racked and transferred to older barrels for an additional 3 months prior to bottling.

#### TASTING NOTES

This wine opens with aromas that are both lifted and deep: black currants and star anise, cracked allspice, licorice root, manuka honey and saffras. There are brambly cane fruit notes reminiscent of blackberries and boysenberries along with exotic spice of cardamom and saffron; rose petals and toasted cherry pits. On the palate one finds vibrant forest strawberries, bing cherries, clove oil, walnut meat, and a savory umami character. Present also are notes of kirsch filled chocolates, maple sugar and an iron-like minerality. This is a regal and refined rendition of our Red Hills Estate. Tannins are plush and integrated and the very satisfying whole shows tremendous focus, intrigue and persistence.

#### VINEYARD SOURCE:

100% Red Hills Estate Vineyard

#### TIMES VINES TOUCHED PER YEAR: 12

FARMING: By hand using sustainable practices

#### CLONAL COMPOSITION:

Dijon clones 115, 114, 667, 777 and Pommard

FERMENTATION: Fermented in oak and stainless steel open-top tanks

ÉLEVAGE: Aged 10 months in 53% new French oak

barrels from Tonnellerie Rousseau and Francois

Freres

TOTAL BARREL AGING: 13 months

BOTTLING DATE: March 2012

CELLARING: Ten to fifteen years

SRP: \$85

