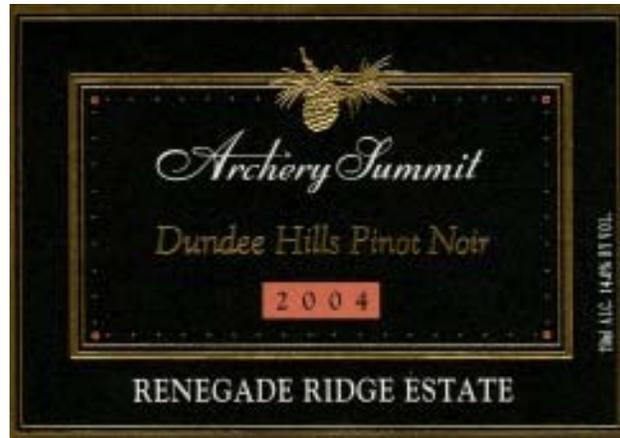


Archery Summit



2004 Renegade Ridge Estate Oregon Pinot Noir

ORIGIN: The 2004 Renegade Ridge Estate is our sixth release from vines at our newest estate vineyard. Contiguous to our Archery Summit Estate vineyard, Renegade Ridge Estate is planted entirely with specially selected Dijon clones. The 2004 vintage is predominantly comprised of Dijon clones 777 and 114.

VINEYARD: Renegade Ridge Estate is a twelve acre vineyard and has been biodynamically farmed since March 2004. Our only predominately east facing slope, Dijon clones in this vineyard are matched to unique rootstocks and exhibit pronounced aromas, bright flavors and elegant texture. Low yields and cool weather during the 2004 harvest contribute to the purity of fruit and balance in this vibrant and lively wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel, open-top fermentors using an average of 6% whole clusters. The fruit was soaked cold for seven 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 maceration and tank times ranging from 18 to 28 days, the wine was sent to 65% new French oak Francois Freres, Rousseau, Sylvain and Sirugue barrels for aging and remained for 11 months prior to bottling. The 2004 Renegade Ridge Estate was bottled on December 9, 2005, without fining or filtration.

TASTING NOTES: This wine begins with lifted aromas of bright red cherry, marionberry and red currant. There are also intriguing notes of blue fruits, spiced plum and crisp mineral on the palate. Supple tannins and balanced acidity create a succulent and lively texture throughout the palate. The wine is lithe and long with persistent fresh berry notes on the finish. The 2004 Renegade Ridge Estate combines purity and piquancy of fruit with vibrant and supple structure to create a harmonious whole. This wine is ready for enjoyment now, or may improve with cellaring over the next five to eight years.

This vintage produced 1,389 six-bottle cases, 120 1.5L bottles and 20 3.0L bottles.