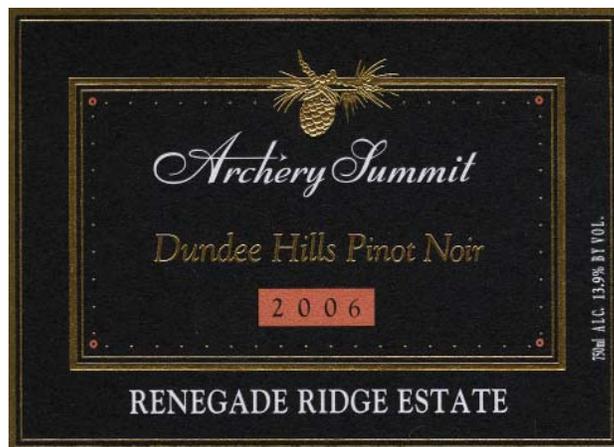


Archery Summit



2006 Renegade Ridge Estate Oregon Pinot Noir

ORIGIN: Renegade Ridge Estate is a twelve acre vineyard contiguous to our Archery Summit Estate in the Dundee Hills and has been biodynamically farmed since March 2004. Soils are basaltic Jory and the vines are planted between 400 and 500 feet in elevation. On this our only predominately east facing slope, Dijon clones are matched to select rootstocks and exhibit pronounced aromas, bright flavors and elegant texture.

VINEYARD: The grapes for the 2005 Renegade Ridge Estate were hand harvested between September 20 and October 1, 2006 from 6 separate blocks containing Dijon clones 114, 777 and 667 and Pommard clone. Warm weather and cloudless skies during the 2006 harvest contributes to the brightness and purity of fruit - a focused and expressive wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel open top fermentors using an average of 3% whole clusters. The fruit was soaked cold for 5 to 8 days then fermented entirely by indigenous yeasts under temperature controlled conditions. Vats were punched down manually 1-3 times per day during fermentation, then let to soak for additional post-fermentation maceration. After twenty five days in tank, the wine was sent to 70% new French oak Francois Freres, Sirugue, Rousseau and Sylvain barrels for aging and remained there for ten months prior to bottling. The 2006 Renegade Ridge Estate was bottled without fining or filtration on December 20-21, 2007.

TASTING NOTES: This wine opens with lifted aromas of red currant, marionberry, melon and sassafras. There is a vibrant freshness matched with an earthy minerality that lends interest to this contained and focused wine. The mid-palate is an amalgam of fresh berry, wet stone, tobacco and cassis, supported by supple tannins and a palate that is balanced, elegant and long. On the finish, fresh berry flavors and notes of black salt licorice persist and mingle with notions of coffee bean and currant. The Renegade Ridge Estate 2006 is ready for enjoyment now, however it may improve with proper cellaring over the next 3-8 years.

The 2006 vintage produced 1,581 six bottles cases, 120 magnums and 30 3.0L bottles.