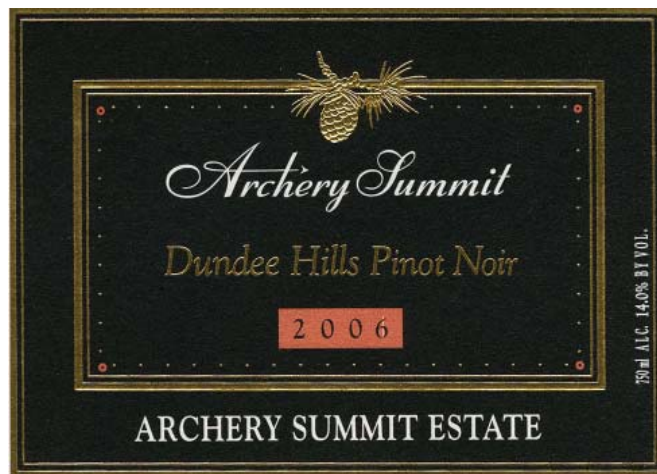


Archery Summit



2006 Archery Summit Estate Oregon Pinot Noir

ORIGIN: Archery Summit Estate is our home vineyard in the Dundee Hills. This 16 acre parcel was planted at Archery Summit's inception in 1993 and is an extension of our efforts to establish the best combinations of vines and rootstocks with soil and mesoclimate. The site exemplifies our continued pursuit to craft America's premier Pinot noir.

VINEYARD: Archery Summit Estate is a gently sloping, south-facing vineyard that surrounds our winery in the Dundee Hills which is meticulously farmed utilizing sustainable practices, ensuring the highest possible fruit quality. The grapes, a combination of Pommard clone and Dijon clones 115, 114, and 113, were hand harvested between September 9th and October 3rd, 2006. Low yields combined with cool nights and plenty of sunshine during harvest contributed to the concentration and focus of this generous wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel open top fermentors using an average of 5% whole clusters. The fruit was soaked cold for 6 days then fermented entirely by indigenous yeasts. Vats were manually punched down up to two times per day during the height of primary fermentation. Following limited post-fermentation maceration and total tank time of 23 days, the wine was sent by gravity to 87% new French oak barrels for aging. After nine months the wine was transferred to older barrels for an additional 5 months aging. After a total of 14 months in oak and an additional 1.8 months in stainless steel, the wine was bottled in late February 2008.

TASTING NOTES: Intense and inviting this wine opens with vivid aromas of ripe black cherry, baked raspberries, and clean earth. The palate is polished and plush with loads of black fruits, rich cassis, manuka honey, Oregon truffle, with intriguing notes of sugared almond and violet pastilles. This wine is intensely concentrated with abundant fine-grained tannins and a chewy richness on the finish which lingers convincingly. Structured and taut like a retracted muscle, it is serious without being stuffy; bold but not a bully. With proper cellaring, this wine can be enjoyed for the next 8-12 years.