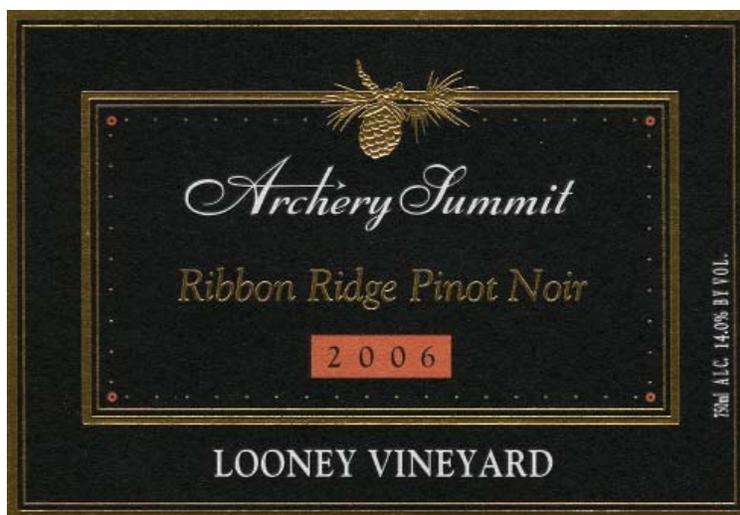


Archery Summit



2006 Looney Vineyard Oregon Pinot Noir

ORIGIN: Looney Vineyard is located in one of the Willamette Valley's newest (and smallest) AVAs, the Ribbon Ridge AVA. Planted in 2000, Looney Vineyard slopes gently to the south and southeast between 360 and 550 feet in elevation. On sedimentary soils, it produces an exciting new addition to our portfolio of Oregon Pinot Noirs.

VINEYARD: The grapes for the 2006 Looney Vineyard were hand harvested between September 15th and October 1st 2006 from seven separate blocks containing Dijon clones 777, 115, Pommard, ASW2 and Martini clone. Warm weather and cloudless skies during the 2006 harvest contribute to the brightness and purity of fruit in this focused and expressive wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in stainless steel open top fermentors as well as 40% in wooden, 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 and let to soak for additional post-fermentation maceration. After an average of 18 days in tank, the wine was sent by gravity to 68% new French oak Francois Freres, Sylvain, Rousseau and Sirugue barrels for aging and remained there for just over ten months until bottling. The 2006 Looney Vineyard was bottled on September 13 -14, 2007 without fining or filtration.

TASTING NOTES: The 2006 Looney Vineyard opens with a profusion of ripe black fruit aromas, crushed rose petals and spicy orange blossom. The palate is dense with layers of fresh blackcaps, dark lingonberry, blue fruits, hints of black truffle and floral spice. The 2006 Looney Vineyard shows great character and ripeness; as if you've just bitten into a fresh, juicy plum. The mouth-feel is succulent and broad with velvety tannins lending form and definition to this expressive wine. It is ready to be enjoyed now, however, it may improve with proper cellaring for the next 3-6 years.

The 2006 vintage produced 1,773 six bottles cases, 120 magnums and 20 3.0L bottles