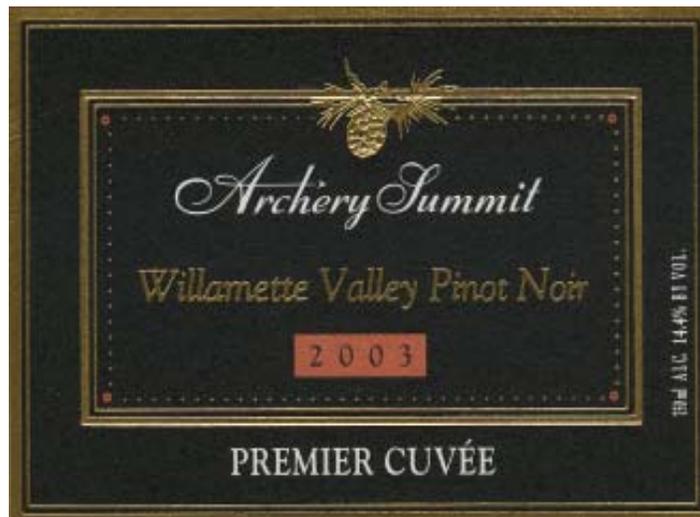


Archery Summit



2003 Premier Cuvée Oregon Pinot Noir

ORIGIN: Our search for the ideal location to produce distinguished Pinot Noir led us to northern Willamette Valley, specifically to the Red Hills of Dundee. Our steep hillside vineyards are densely planted with up to 4,800 Dijon clone vines per acre. Our 2003 Premier Cuvée is crafted from mature vines grown in our four single estate vineyards: Red Hills Estate, Arcus Estate, Renegade Ridge Estate, and Archery Summit Estate.

VINEYARD: Our narrowly spaced estate vineyards are planted in Jory soil and are on primarily south to south-east facing slopes. We have planted Dijon clones 113, 114, 115, 667, and 777 on selected rootstocks in high-density vineyard blocks to complement our older self-rooted Pommard and Wädenswil vines. The 2003 vintage had ample sun and heat toward the end of the growing season, producing powerful wines of tremendous character and maturity.

WINEMAKING: The grapes were hand-harvested, hand-sorted, and fermented in both wooden and stainless steel open top fermentors with 20% whole clusters. Indigenous yeasts carried out the fermentation along with controlled temperatures and manual punch downs. The wine was aged in 75% new French oak barrels for 11 months, and was moved throughout our facility entirely by gravity to ensure only the most delicate handling. Bottling was conducted with neither fining nor filtration from late August to early September 2004.

TASTING NOTES: Inky ruby in color, the 2003 Premier Cuvée opens with complex aromas of black fruit liqueur, currants and cherries, exotic spice box, clove and violets. The palate is broad and generously offers up layered flavors of cherries, blue fruits, cocoa and spice enveloped in succulent, creamy tannins. The wine is concentrated with a rich and persistent finish. This elegant, balanced Pinot Noir is ready to be enjoyed now or may be cellared for up to eight years.

This vintage produced 7,224 cases, 120 magnums & 50 3L bottles.