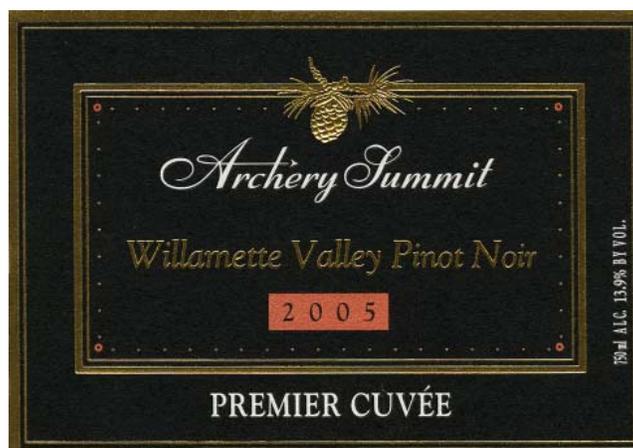


Archery Summit



2005 Premier Cuvée Oregon Pinot Noir

ORIGIN: Our search to produce world-class Pinot Noir led us to the Dundee Hills of Oregon. Premier Cuvée, our proprietary blend, is made from both our oldest Pommard vines and Dijon clones 113, 114, 115, 667, and 777. Our hillside vineyards, which are planted with up to 4,800 vines per acre, are tended exclusively by our crew of dedicated vineyard workers.

VINEYARD: Our narrowly spaced estate vineyards are planted in volcanic Jory soil and are on east, south-east and south-west 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. Premier Cuvée is a combination of fruit from our four vineyard Estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate and Archery Summit Estate located in the Dundee Hills AVA, and includes a small percentage from our Looney Vineyard located in the Ribbon Ridge AVA. The 2005 vintage produced very low yields resulting in integrated wines of tremendous purity and focus.

WINEMAKING: Fruit was hand picked and harvested between September 26th and October 18th, 2005. The fermentation for the 2005 Premier Cuvée was conducted in both stainless steel and wooden open top fermentors utilizing an average of 17% whole clusters. The fruit was hand sorted and soaked cold for 5-10 days, after which native yeast fermentation was allowed to proceed under temperature controlled conditions. During primary fermentation, tanks were punched down one to three times per day. After limited post fermentation maceration, the wine was sent via gravity to 70% new French oak Francois Freres, Rousseau, Damy, Sirugue and Sylvain barrels, and remained there for eight months prior to bottling. The 2005 Premier Cuvée was bottled unfiltered in August 2006.

TASTING NOTES: Deep ruby red in color, the 2005 Premier Cuvée opens with lifted aromas of red berries, violets, vanilla and a hint of savory spice. Black cherry, currant, pomegranate and blueberry notes mingle on the palate with mulling spices, anise and clean earth. The wine is precocious and bright with layers of mineral, flint and spice surrounding a seductive black cherry core. There is balance and good concentration here; tannins are rich but restrained, revealing a wine with depth of flavor and clean lines. Elegant and focused, this wine is ready for enjoyment now, however may improve with proper cellaring over the next five to eight years.

This vintage produced 11,108 six-bottle cases, 120 1.5 L magnum bottles and 50 3.0 L bottles

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