

Archery Summit

2009 PREMIER CUVÉE

PINOT NOIR | WILLAMETTE VALLEY

VINEYARDS

Premier Cuvée, our proprietary blend, is a combination of fruit from our five distinctive vineyard estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate and Archery Summit Estate in the Dundee Hills AVA, and Looney Vineyard located in the Ribbon Ridge AVA. Our hillside vineyards are densely planted in both volcanic and marine sedimentary soils from 800 up to 4,800 vines per acre and are meticulously farmed utilizing sustainable practices by our dedicated crew of vineyard workers.

WINEMAKING

Fruit for the 2009 Premier Cuvée was hand picked between October 1st and October 10th. The fruit was hand sorted and soaked cold for five to ten days, after which native yeast fermentation was allowed to proceed under temperature-controlled conditions in both stainless steel and wooden open top fermentors. During primary fermentation, tanks were punched down up to two times per day. After limited post-fermentation maceration, the wine was sent via gravity to 46% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

Deep garnet in color, the 2009 Premier Cuvée opens with heady aromas of black raspberry, spiced cherry, cassis and fennel. Also present are perfumed notes evocative of cedar closets, spring lilacs, wet stone and clean forest floor. On the palate captivating flavors of Oregon black caps, sweet tamarind and blueberries mingle with hints of violets, black salt licorice and earthy truffle. This wine is unctuous and generous in the mouth yet finessed by an acidity which keeps it vibrant and lively. The finish is long and persists with an elegant nod towards dark chocolate and cherries.

VINEYARD SOURCE:

42% Arcus Estate
22% Red Hills Estate
20% Archery Summit Estate
13% Looney Vineyard
3% Renegade Ridge Estate

TIMES VINES TOUCHED PER YEAR: 12

FARMING: by hand using sustainable practices

CLONAL COMPOSITION:

Pommard, Wädenswil, Dijon 113, 114, 115,
667, 777, ASW2, Mariafeld, Martini

FERMENTATION: Fermented in oak and stainless steel

ÉLEVAGE: Aged 10 months in 46% new French oak barrels from Francois Freres, Rousseau, Damy, Sirugue, Mercurey and Sylvain

TOTAL BARREL AGING: 10 months

BOTTLING DATE: August 2010

CELLARING: five to eight years

