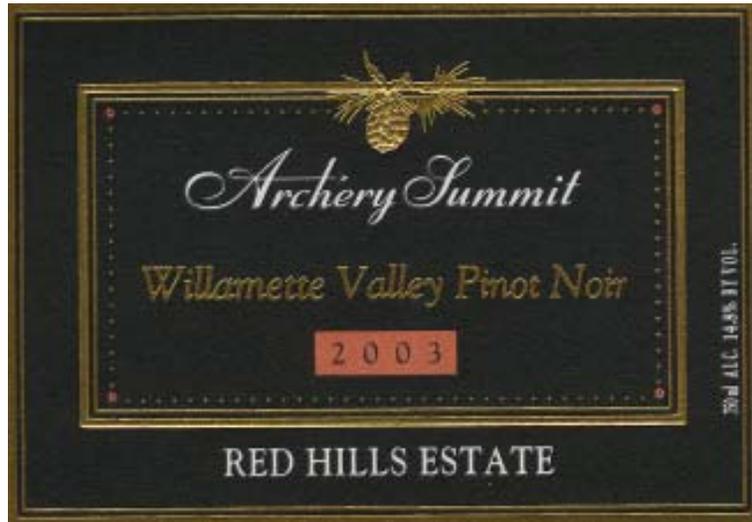


# Archery Summit



## 2003 Red Hills Estate Oregon Pinot Noir

**ORIGIN:** Our 26-acre Red Hills Estate vineyard is on a gentle south facing slope ranging between 400 and 600 feet in elevation. On basaltic, Jory soils, it produces one of our finest vineyard designated wines. The terroir of this premier site in the Dundee Hills AVA is uniquely expressed in the aromas and flavors of this wine.

**VINEYARD:** The grapes were hand harvested September 26- October 6, 2003 from both older self-rooted Pommard plantings and Dijon clones 113, 114, 115, 667, and 777. The 2003 Red Hills Estate Pinot Noir is the result of an exceptional growing season that was long and warm with continued summer weather into the harvest period. Low yields and an extended ripening period contribute to the concentration, intensity and structure of this wine.

**WINEMAKING:** The grapes were hand picked, hand sorted and gravity fed into both wooden and stainless steel open top fermentors utilizing approximately 30% whole cluster fermentation. The fruit was soaked cold for 4-8 days before primary fermentation was allowed to proceed. Indigenous yeasts carried out the fermentations with controlled temperatures and manual punchdowns. The wine was aged in 100% French oak barrels for 13 months, and moved throughout our facility from harvest to bottle entirely by gravity to ensure only the most delicate handling. Bottling was conducted with neither fining nor filtration in March 2005.

**TASTING NOTES:** This Pinot Noir opens with compelling aromas of black fruits: black cherry and plum, raspberry and black currant. There are also hints of ripe blue fruits, sassafras, star anise, and game on the nose. Initially shy, the nose becomes seductive and alluring with time in the glass. On the palate the wine is a marvel of power and character. There are layers of dark fruit flavors, earth and spice complimented by rich, velvety tannins which give texture and balance to the palate. A serious example of succulence and complexity, it may be enjoyed now or cellared for the next 5-8 years.

This vintage produced 2,738 six-bottle cases, 120 magnums and 30 3.0 L formats.

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