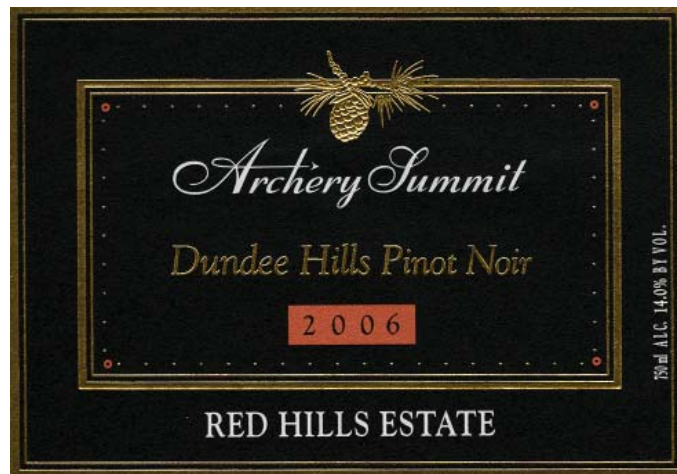


Archery Summit



2006 Red Hills Estate Oregon Pinot Noir

ORIGIN: Our 26-acre Red Hills Estate vineyard is a gentle south facing slope ranging in elevation between 400 and 600 feet in the heart of the Dundee Hills AVA. On basaltic, Jory soils, it produces one of our finest vineyard designated wines. The vineyard contains eighteen year old plantings of self-rooted Pommard clones as well as Dijon clones planted up to 4800 vines per acre and is meticulously farmed utilizing sustainable practices, ensuring the highest possible fruit quality.

VINEYARD: The grapes for the 2006 Red Hills Estate were hand harvested between September 16th and October 10th, 2006 from eighteen year old plantings of self rooted Pommard clone and Dijon clones 115, 777, 667 and 113 on three different rootstocks. Low yields combined with cool nights and plenty of sunshine during harvest contribute to the concentration and focus of this generous wine.

WINEMAKING: The grapes were hand picked, hand sorted and fermented in both wooden and stainless steel open top fermentors using an average of 8% whole clusters. The fruit was soaked cold for 5-10 days then fermented entirely by native yeasts. Vats were manually punched down one to three times per day during active fermentation. After limited post fermentation macerations and total tank times ranging from 18 to 24 days, the wine was sent by gravity to 66% new French oak barrels for aging. After 9 months the wine was transferred to older barrels for an additional 5 months of aging. After a total of 14 months in barrel and an additional 1.5 months in stainless steel, the wine was bottled in February of 2008.

TASTING NOTES: This wine opens with focused aromas of fresh Bing cherry, intriguing black currant, brown baking spices and fragrant rose petals. The palate is lively and festive with notes of Christmas cake and mincemeat, clean forest floor and ripe cherry pie. The confectionary nose leads to a more earthy minerality layered with flowers and spice and the mid palate and vivid acidity combines a moderate framework of tannin and succulence to give this wine both a power and prettiness; a richness as well as restraint. This wine is ready to be enjoyed now but will also benefit from three to eight years of proper cellaring.