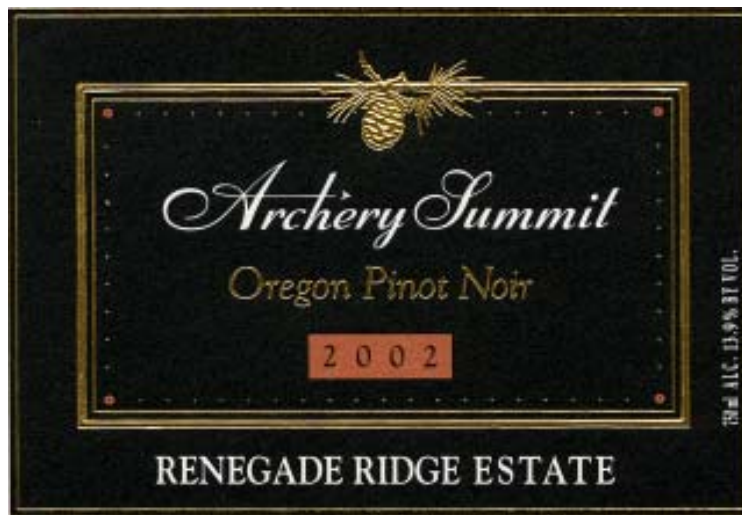


Archery Summit



2002 Renegade Ridge Estate Oregon Pinot Noir

ORIGIN: The 2002 Renegade Ridge Estate is our fourth release from plantings at our newest estate vineyard. The vineyard is contiguous to our Archery Summit Estate and is planted entirely in specially selected Dijon clones. The 2002 vintage is predominantly comprised of Dijon Clone 667.

VINEYARD: Planted with Dijon clones matched to unique rootstock on a southeast facing slope, our Renegade Ridge Estate exhibits deep, textured flavors and pronounced aromas. The yields in 2002 were ideal and the fruit harvested at optimum ripeness levels with tremendous concentration of flavor and aromas. We celebrate Renegade Ridge's distinct terroir with this vintage.

WINEMAKING: The fermentation for the 2002 Renegade Ridge was conducted in the traditional Archery Summit style. Using 10% whole clusters, the fruit was cold soaked for 6 days before primary fermentation was allowed to proceed. Primary fermentation was conducted entirely by indigenous yeast in both stainless steel and wooden open top tanks. The fruit was manually punched-down 1-4 times per day under temperature controlled conditions. After primary fermentation the wine was sent to barrel by gravity and then aged in 90% new French oak barrels for 10 months prior to bottling in September 2003.

TASTING NOTES: Deep crimson in color, the wine opens with aromas of marionberry, manuka honey, cigar box and truffle. It is both delicate and rich on the palate with a seam of pure black currant surrounded by spiced plum, iron and cedar. The tannins are supple and integrated and lend depth to this focused and graceful wine. The finish persists with clean cherry, spiced plum and flint. Generous and elegant, this wine is ready to be enjoyed now and for the next five to eight years.

This vintage produced 1,053 six-bottle cases.