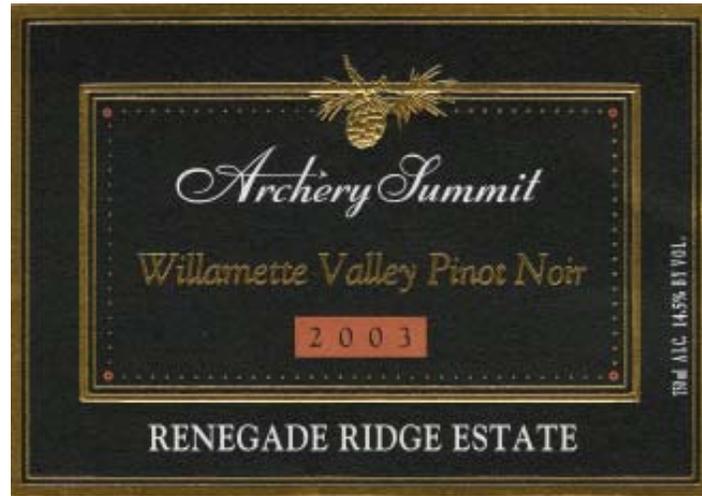


# Archery Summit



## 2003 Renegade Ridge Estate Oregon Pinot Noir

**ORIGIN:** The 2003 Renegade Ridge Estate is our fifth release from vines at our newest estate vineyard. Contiguous to our Archery Summit Estate vineyard, Renegade Ridge Estate is planted entirely with specially selected Dijon clones. The 2003 vintage is predominantly comprised of Dijon clones 777 and 114.

**VINEYARD:** Our Dijon clones are matched to unique rootstock on this, our only east facing slope. Renegade Ridge Estate exhibits pronounced aromas, bright flavors and elegant texture. The 2003 vintage was extraordinarily warm and dry leading to exceptionally ripe fruit flavors and lush concentration in the wines.

**WINEMAKING:** The fermentation for the 2003 Renegade Ridge was conducted using 15% whole clusters. The fruit was cold soaked for 7 days before primary fermentation was allowed to proceed. Primary fermentation occurred with indigenous yeasts in both stainless steel and wooden open top tanks. The fruit was manually punched-down 1-3 times per day under temperature controlled conditions. After primary fermentation the wine was transferred to barrel by gravity and then aged in 85% new French oak barrels for 10 months prior to bottling in December of 2004.

**TASTING NOTES:** Deep purple in color, the wine reveals aromas of marionberry, blueberry, sandalwood, clean earth and vanilla. The 2003 Renegade Ridge is an immensely concentrated wine, exhibiting both richness and vibrancy. Brimming with ripe fruit, the palate is awash with red currant, blue fruits, spiced plum and mineral flavors. The broad and mouth-filling tannins lend depth to this lush, opulent Pinot Noir. Intense and youthful, this wine may be enjoyed now or cellared for the next eight to ten years.

This vintage produced 1,375 six-bottle cases.