

Archery Summit

2010 RENEGADE RIDGE ESTATE

PINOT NOIR | WILLAMETTE VALLEY

VINEYARDS

Renegade Ridge Estate is a twelve acre vineyard contiguous to our Archery Summit Estate in the Dundee Hills. The vines are planted between 315 and 480 feet in elevation on basaltic Jory soil. On this, our only predominately east facing slope, Dijon clones are matched to select rootstocks and exhibit pronounced aromas, bright flavors and elegant texture. This vineyard has been farmed utilizing biodynamic principles and practices since March 2004.

WINEMAKING

Fruit for the 2010 Arcus Estate was hand picked between October 14th and 19th. The fruit was hand sorted and cold soaked 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 48% new French oak barrels and aged for 11 months prior to bottling.

TASTING NOTES

Complex, lifted and inviting, this wine opens with intriguing aromas of floral sweet pea, cardamom, boysenberry, honeycomb and the fresh zest of clementines. Also present are hints of gingerbread, tar-ragon, rose hip, Thai basil, crushed rock and walnut meats. There is a quality of sundrenched earthen minerals and tiny white flowers against a backdrop of red and black raspberries, citrus and spice cake. This wine is flavorful and fresh, showing a taughtness which is mouth-filling yet restrained. It is elegant and precise with a focus that moves straight down the middle of the palate, pulling through to a long and sustained finish.

VINEYARD SOURCE:

100% Renegade Ridge Estate

TIMES VINES TOUCHED PER YEAR: 12

FARMING: By hand using sustainable practices

CLONAL COMPOSITION:

Dijon Clones 114, 667 and 777

FERMENTATION: Fermented in oak and stainless steel

ÉLEVAGE: Aged 11 months in 48% new French oak barrels from Sirugue and Chassin

TOTAL BARREL AGING: 11 months

BOTTLING DATE: October 2010

CELLARING: Five to eight years

