



Archery Summit



2019 DUNDEE HILLS PINOT NOIR

To unpack this Pinot Noir is to dig through layer upon intriguing layer of the storied Dundee Hills appellation. The appellation offers the power of plurality within a single, unique place. The immaculate growing conditions bring every detail of the five select vineyard sites to life—the varying blocks, soil types, vine ages, and clones—resulting in a wine brimming with complexity.

VINTAGE Winemaker Ian Burch describes the 2019 growing season as an especially Oregonian one. Two inches of rain fell during harvest, making precise picking windows all the more important to keep the fruit in top health. While rain can cause headaches for the winemaking crew, it can also dial the chemistry of the fruit in and replenish the vines and soils. Now that we've tasted through the vintage, we can sing the praises of this early autumn rainfall. The 2019s are ethereal, soulful, and balanced. Classic Oregon vintages possess this kind of tension—where fruit notes are offset by lovely tannin and just the right amount of acid lifts the entire wine out of the glass.

VITICULTURE & WINEMAKING The fruit for this wine comes from all five of our estate vineyards. The grapes were hand-harvested, sorted, and fermented in a combination of stainless steel, concrete, and wooden open top fermentors with 41% whole clusters in the tanks. After a 4-5 day cold soak, the tanks were pumped over twice a day until about two thirds of the way through fermentation, then a combination of pump over and punch down was performed once or twice a day decided upon by the winemaking team upon tasting every morning. The wine was pressed and aged in 38% new oak barrels until racking and blending in July, and put back down to barrel until February 2021.

TASTING & PAIRING NOTES Equal and subtle parts floral and spice-driven, this wine shows rose hip, hibiscus and strawberry on the nose. The aromatics persist, with flint and confectionary bubbling to the surface. On the palate, there's a boisterous but balanced blend of sweet and savory. Candied strawberry, flickers of oak and a juicy acidity are tied together elegantly by the tannins and spice that come from whole-cluster fermentation.



ANALYSIS:
VARIETAL 100% Pinot Noir
PH 3.59 TA 5.4
ALCOHOL 13.5%

KEY FACTS

The world-renowned Willamette Valley has become one of the most prized winegrowing regions on earth. Oregon is unique and offers its own distinctive voice.



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2018 DUNDEE HILLS PINOT NOIR

VINEYARD SOURCE

32% Red Hills Vineyard, 30% Arcus Vineyard, 13% Summit View Vineyard, 13% Renegade Ridge Vineyard, 12% Archer's Edge Vineyard

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Pommard, Dijon 667, 777, 115, 114, 113, and ASW2

FERMENTATION

Fermented in wooden, concrete and stainless steel open top tanks

ALCOHOL

13.8%

ÉLEVAGE

Aged 10 months in 29% new French oak barrels

BOTTLING DATE

August 2019

CELLARING

Five to eight years

PRODUCTION

3,992 Cases

PRICE

\$65

RELEASE DATE

October 2019

VINEYARDS

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WINEMAKING

Fruit for the 2018 Dundee Hills Pinot Noir was hand picked between September 13th to 27th. The fruit was hand sorted and fermented in wooden, concrete, and stainless steel open top tanks. During primary fermentation, tanks were pumped over twice daily, and near the end of fermentation, tanks were punched down and pumped over up to two times per day. After 70% non-inoculated fermentation, the wine was sent via gravity to 29% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

Aromatically, the wine is boisterous and full of harmony, drawing on every fetching fragrance from the volcanic Red Hills. Equal parts rhubarb, clove, graham cracker, bay leaf, rose water, and carnation sync to provide a layered nose. On the palate, the wine shows fine, cocoa-like tannins with deep, marinated black currant flavors and a savory, dramatic finish. Flexing robust flavor while still offering restraint, this wine is a telling glimpse of a remarkable 2018 vintage.



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2017 DUNDEE HILLS PINOT NOIR

VINEYARD SOURCE

73% Red Hills Vineyard, 14% Archer's Edge Vineyard, 10% Renegade Ridge Vineyard, 3% Arcus Vineyard

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Pommard, Dijon 667, 777, 115, 114, 113, and ASW2

FERMENTATION

Fermented in wooden, concrete and stainless steel open top tanks

ALCOHOL

13.8%

ÉLEVAGE

Aged 10 months in 36% new French oak barrels from Marcel Cadet, François Frères, Rousseau, Billon, Boutes, Quintessence, Mercurey, Chassin, Meyrieux, Cadus, Louis Latour, and Seguin Moreau

BOTTLING DATE

September 2018

CELLARING

Five to eight years

PRODUCTION

3,335 Cases

PRICE

\$65

RELEASE DATE

March 2019

VINEYARDS

This proprietary blend features fruit sourced exclusively from our hillside estate vineyards in the Dundee Hills AVA. These vineyards are densely planted in rocky, volcanic soils from 800 to 4,800 vines per acre, leading to fruit of great depth and concentration of flavor. Each of our vineyard sites are individually farmed utilizing meticulous sustainable practices that best highlight the unique characteristics of each growing area.

A mindful blend of five meticulously farmed vineyard sites, the Dundee Hills Vineyard Pinot Noir delivers a panoramic profile of place. The eclectic mix of blocks—varying dramatically in soil type, vine age, site, and aspect—affords detailed structure in the glass. A genuine sum of its complementing parts, this is the wine equivalent of a tight-knit musical ensemble or stunning mosaic.

WINEMAKING

Fruit for the 2017 Dundee Hills Pinot Noir was hand picked between September 5th to 10th. The fruit was hand sorted and fermented in wooden, concrete, and stainless steel open top tanks. During primary fermentation, tanks were pumped over and poured over, and near the end of fermentation, tanks were punched down up to two times per day. After non-inoculated fermentation, the wine was sent via gravity to 36% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

The 2017 Dundee Hills is opulent and teeming with balance. Wild berries and fresh roasted coffee on the nose lead to complex stone fruit flavors and the peppery nuance associated with whole-cluster fermentation. A master juggler, the '17 Dundee Hills handles tannin, new oak, and minerality with remarkable finesse. Driven by quintessential Red Hills locales and flavors, the wine is a culmination of our 25-year legacy—an opus to our special surroundings.



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2016 DUNDEE HILLS PINOT NOIR

VINEYARD SOURCE

58% Arcus Vineyard, 30% Red Hills Vineyard, 5% Yamhill-Carlton, 4% Archer's Edge Vineyard, 2% Renegade Ridge Vineyard, 1% Summit Vineyard

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Pommard, Wädenswil, Dijon 667, 777, 115, 114, 113, ASW2, Mariafeld, Martini

FERMENTATION

Fermented in oak, concrete and stainless steel open top tanks

ALCOHOL

14.1%

ÉLEVAGE

Aged 9 months in 45% new French oak barrels from Marcel Cadet, Francois Frères, Damy, Rousseau, Billon, Boutes, Quintessence, Mercurey, Chassin, Meyrieux, Cadus, Louis Latour, Seguin Moreau, Taransaud, and Atelier Center of France barrels (1yr 29%, 2yr 26%)

BOTTLING DATE

July 2017

CELLARING

Five to eight years

PRODUCTION

3,102 Cases

PRICE

\$65

VINEYARDS

This proprietary blend features fruit sourced exclusively from our hillside estate vineyards in the Dundee Hills AVA. These vineyards are densely planted in rocky, volcanic soils from 800 to 4,800 vines per acre, leading to fruit of great depth and concentration of flavor. Each of our vineyard sites are individually farmed utilizing meticulous sustainable practices that best highlight the unique characteristics of each growing area.

WINEMAKING

Fruit for the 2016 Dundee Hills Pinot Noir was hand picked between September 5th to 10th. After handpicking and hand-sorting, fruit is cold-soaked for five to ten days. Utilizing native yeasts, fermentation was then allowed to proceed under temperature-controlled conditions in open-top oak, stainless steel and concrete fermenters. During primary fermentation, tanks were punched down up to two times per day.

TASTING NOTES

This seductive, elegant wine leads with vibrant floral notes of lilac and violet. These floral components are joined by touches of cherry, red raspberry, blood orange, and a hint of cocoa powder. Secondary notes of black licorice, berry bramble, and rosemary complement the leading fruit flavors. The flavors are persistent and saturating, enveloping the palate and lingering through a refined, balanced finish.