



Archery Summit

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.