



Archery Summit

2017 WILLAMETTE VALLEY PINOT NOIR

VINEYARD SOURCE

62% Dundee Hills Vineyard, 20% Yamhill-Carlton Vineyard, 18% Eola-Amity Hills Vineyard

FARMING

By hand, using sustainable practices

FERMENTATION

Fermented in wooden, concrete, and stainless steel open top tanks with 40% whole cluster

ÉLEVAGE

Aged 10 months in 27% new French oak barrels from Marcel Cadet, François Frères, Rousseau, Billon, Boutes, Quintessence, Mercurey, Chassin, Meyrieux, Cadus, Louis Latour, Seguin Moreau, Remond, Damy, Taransaud

TOTAL BARREL AGING

10 months

BOTTLING DATE

September 2018

CELLARING

Two to five years

ALCOHOL

13.5%

PRODUCTION

2552 Cases

PRICE

\$45

VINEYARDS

In assembling a truly dynamic cuvée, we look for AVAs that honor both vintage and each other. The 2017 Willamette Valley blends Dundee Hills fruit with that from Bethel Heights in the Eola-Amity Hills and Shea Vineyard in Yamhill-Carlton. The storied sites are woven together seamlessly, affording a Pinot Noir as evenly balanced and distinctive as its single vineyard designate siblings.

WINEMAKING

Fruit for the 2017 vintage was hand picked from September 25th to October 5th. 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 27% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

Showcasing the Willamette Valley's propensity for earthy, spicy Pinot Noir, this wine is berry driven and brambly. A friendly waft of dried cinnamon and lavender leads to juicy fresh raspberry and decidedly darker fruit flavors. Made from 40 percent whole-cluster fruit, the 2017 is round and neatly integrated, and—while gorgeous in its current state—is built for longevity.