



2014 VIRETON ROSÉ OF PINOT NOIR

Willamette Valley

VINEYARDS

The Vireton Rosé of Pinot Noir is made by a process called *saignée*, which literally means “to bleed”. We employ this technique just after we have filled our fermentation tanks with fresh grapes during harvest and then drain off (or bleed) a small amount of first juice in order to increase the concentration of the Pinot Noir left in the tank, while also producing a fabulous fresh Rosé that offers a friendly first glimpse of what the vintage has to offer. The 2014 Rosé is a combination of saignée juice from our six Estate vineyards located in the Dundee Hills and Ribbon Ridge AVAs.

WINEMAKING

The fruit for the 2014 vintage was hand-harvested on September 14th to 21st. We ferment this first juice or *saignée* in neutral barrels without skin contact 24 hours after destemming, then we finish and bottle the wine in early spring to release in time for the summer.

TASTING NOTES

The 2014 Vireton Rosé of Pinot Noir exhibits a brilliant watermelon color. Effusive aromas of raspberry juice, red tea, cranberry and ripe strawberries entice the nose. The palate boasts notes of blood orange, hibiscus and kiwi fruit and bursts with bright, jubilant acidity. The finish is juicy and refreshing, dancing with hints of red licorice, cotton candy and clean minerality.



VINEYARD SOURCE

35% Arcus Estate, 20% Red Hills Estate, 14% Looney Vineyard, 13% Renegade Ridge Estate, 11% Archery Summit Estate, 7% Archer's Edge Estate

TIMES VINES TOUCHED PER YEAR 12

FARMING

By hand using sustainable practices

FERMENTATION

Fermented in 100% neutral oak barrels

BOTTLING DATE January 2015

CELLARING Now to two years

SRP \$24

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