



## 2015 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 2015 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 2015 vintage was hand-harvested from September 10th to 23rd. This first juice, or *saignée*, is fermented in neutral barrels without skin contact 24 hours after destemming. Then, the wine is finished and bottled in early sprint to release in time for the summer.

### TASTING NOTES

Brilliant watermelon in color, this exuberant Rosé tantalizes with aromas of fresh cranberry and candied orange peel. The palate is layered with notes of strawberry, juniper berry and kiwi fruit with lingering hints of lime zest and delicate orange blossom. The finish is juicy and refreshing, dancing with hints of blood orange, cotton candy and clean minerality.



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### 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 February 2016

CELLARING Now to one year

SRP \$24

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