



Archery Summit

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

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.

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.