



Archery Summit

2016 LOONEY VINEYARD PINOT NOIR

VINEYARD SOURCE

100% Looney Vineyard

FARMING

By hand, using sustainable practices

CLONAL COMPOSITION

Pommard and Dijon 777

FERMENTATION

Fermented in stainless steel open top tanks with 25% whole cluster contribution

ÉLEVAGE

Aged 7 months in 25% new French oak barrels from Billon, Damy, Francois Frères, Meyrieux, Rousseau, Atelier Center of France, Boutes, Marcel Cadet, and Ermitage

BOTTLING DATE

December 15, 2017

CELLARING

Five to eight years

ALCOHOL

14.2%

PRODUCTION

394 Cases

PRICE

\$90

VINEYARDS

Looney Vineyard is located in one of the Willamette Valley's newest (and smallest) AVAs, Ribbon Ridge. Planted in 2000 and 2007, Looney Vineyard slopes gently to the south and southeast between 360 and 550 feet in elevation. On sedimentary soils and planted with the greatest degree of clonal diversity of any of our estate vineyards, it produces a unique and expressive addition to our portfolio of Oregon Pinot Noirs.

WINEMAKING

Fruit for the 2016 Looney Vineyard Pinot Noir was hand picked on September 11th. 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 stainless steel fermenters. During primary fermentation, tanks were punched down up to two times per day.

TASTING NOTES

Deep maroon and captivatingly ruby red in color, our Looney Vineyard Pinot Noir is pleasing to the eyes and even more compelling on the pallet. Aromatically driven by blackberry and spicy oak nuance, the Marine Sedimentary Soil gives the wine a cocoa-like texture. A pronounced acidity and graceful tannins sail the wine into a long, satisfying finish.