



2013 PREMIER CUVÉE

Willamette Valley Pinot Noir

VINEYARDS

Premier Cuvée, our proprietary blend, is a combination of fruit from our six distinctive vineyard estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate, Archer's Edge Estate and Archery Summit Estate in the Dundee Hills AVA, and Looney Vineyard located in the Ribbon Ridge AVA. Our hillside vineyards are densely planted in both volcanic and marine sedimentary soils from 800 up to 4,800 vines per acre and are meticulously farmed utilizing sustainable practices by our dedicated crew of vineyard workers.

WINEMAKING

Fruit for the 2013 Premier Cuvée was hand picked between September 25th and October 6th. The fruit was hand sorted and soaked cold for five to ten days, after which native yeast fermentation was allowed to proceed under temperature-controlled conditions in both stainless steel and wooden open top fermentors. During primary fermentation, tanks were punched down up to three times per day. After limited post-fermentation maceration, the wine was sent via gravity to 19% new French oak barrels and aged for 8 months prior to bottling.

TASTING NOTES

This delectable wine opens expansively with lifted floral aromas of gardenia and carnation intermingled with hints of cinnamon stick, white pepper and cigar box, creating an expressive bouquet that is characteristic of the 2013 vintage. The palate is cerebral and extremely detailed, showing a wine that is both approachable and refined. The entry exposes juicy, dark fruit tones and plush flavors of forest floor and crushed truffles, supported by fine grained tannins that lead into a sophisticated finish with persistent notes of molasses.



VINEYARD SOURCE

28% Arcus Estate, 22% Archery Summit Estate, 22% Red Hills Estate, 19% Looney Vineyard, 7% Renegade Ridge Estate, 2% Archer's Edge Estate

TIMES VINES TOUCHED PER YEAR 12

FARMING *By hand using sustainable practices*

CLONAL COMPOSITION

Pommard, Wädenswil, Dijon 667, 777, 115, 114, 113, ASW2, Mariafeld, Martini

FERMENTATION

Fermented in oak and stainless steel open top tanks

ÉLEVAGE

Aged 8 months in 19% new French oak barrels from Damy, Rousseau, Francois Freres, Chassin, Mercurey, Meyrieux, Atelier Sirugue, Ermitage & Billon

TOTAL BARREL AGING 8 months

BOTTLING DATE July 2014

CELLARING *Five to eight years*

SRP \$54

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