

Archery Summit

2018 WILLAMETTE VALLEY PINOT NOIR



VINEYARD SOURCE

64% Dundee Hills AVA, 25% Eola-Amity Hills AVA, 11% Yamhill-Carlton AVA

FARMING

By hand, using sustainable practices

FERMENTATION

Fermented in wooden and stainless steel open top tanks with 17% whole cluster

ÉLEVAGE

Aged 10 months in 31% new French oak barrels

TOTAL BARREL AGING

10 months

BOTTLING DATE

August 2019

CELLARING

Two to five years

ALCOHOL

14%

PRODUCTION

2061 Cases

PRICE

\$45

VINEYARDS

In assembling a truly dynamic cuvée, we look for AVAs that honor both vintage and each other. The 2018 Willamette Valley blends Dundee Hills fruit with that from Bethel Heights in the Eola-Amity Hills and Shea Vineyard in Yamhill-Carlton. The storied sites are woven together seamlessly, affording a Pinot Noir as evenly balanced and distinctive as its single vineyard designate siblings.

WINEMAKING

Fruit for the 2018 vintage was hand picked from September 8th to the 29th. The fruit was hand sorted and fermented in wooden and stainless steel open top tanks. During primary fermentation, tanks were pumped over twice a day, and near the end of fermentation, tanks were punched down up to two times per day. After a combination of inoculated and uninoculated fermentation, the wine was sent via gravity to 31% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

Fiercely aromatic, this wine boldly blends a pair of unique Willamette Valley subappellations under a single cork. Its presence is immediately felt in the form of a perfume-driven and penetrating aroma of fennel, mulberry, and dried anise. On the palate, the Pinot Noir is firm and vivid, with an abundance of bramble and wild huckleberry notes. Fusing the elegance of the Dundee Hills, the raw muscle of the Eola-Amity Hills, and the dark-fruited nature of Shea Vineyard, this wine epitomizes the spirit of the valley. With slightly firm tannins and an underlying brightness, it is a full, balanced, and deservedly outspoken Pinot Noir. The remarkable 2018 vintage celebrates balance, texture, and intense color, and this wine neatly expresses all of the above.