



2012 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 2012 Premier Cuvée was hand picked between October 3rd and 19th. 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 30% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

An expansive array of fragrances arise from the glass of this aromatically complex Pinot Noir. This bottling beautifully expresses the superior quality of the Willamette Valley's stellar 2012 vintage. A mixture of blackberries, star anise, cinnamon stick and rose petals on the nose suggest a wine that's ripe, lush and layered. Upon entry, the palate supports this impression with plush, dark fruit flavors and a fine, silky dusting of milk chocolate. The wine finishes elegantly with a real sense of opulence and finesse.



VINEYARD SOURCE

45% Arcus Estate, 26% Archery Summit Estate, 16% Red Hills Estate, 11% Looney Vineyard, 1% Archer's Edge Estate, 1% Renegade Ridge Estate

TIMES VINES TOUCHED PER YEAR 12

FARMING *By hand using sustainable practices*

CLONAL COMPOSITION

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

FERMENTATION

Fermented in oak and stainless steel

ÉLEVAGE

Aged 10 months in 30% new French oak barrels from Damy, Rousseau, Francois Freres, Chassin, Mercurey, Atelier & Billon

TOTAL BARREL AGING 10 months

BOTTLING DATE *September 2013*

CELLARING *Five to eight years*

SRP \$54

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