Archery Summit

2018 ARCUS VINEYARD PINOT NOIR

VINEYARD SOURCE
100% Arcus Vineyard

FARMING
By hand, using sustainable practices

FERMENTATION
Fermented in stainless steel open top tanks with 33% whole cluster contribution

ÉLEVAGE
Aged 16 months in 33% new French oak barrels

BOTTLING DATE
March 2020

CELLARING
Five to eight years

ALCOHOL
14.1%

PRODUCTION
263 Cases

PRICE
$125

VINEYARDS

Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Arcus Vineyard is the oldest vineyard of the Archery Summit estates, planted in 1973. Rocky and technically challenging, it offers a singular sense of grandeur that tends to rub off on its vineyard-designate wines.

WINEMAKING

Fruit for the 2018 Arcus Vineyard Pinot Noir was hand picked from September 21st to 24th. After handpicking and hand-sorting, fermentation was then allowed to proceed under temperature-controlled conditions in open-top stainless steel fermenters. During primary fermentation, tanks were pumped over twice per day, until such time that a combination of pump over and punch down was used up to twice a day. Aged for 16 months in the barrel, this Pinot Noir was fermented primarily with whole-cluster fruit for added depth and character.

TASTING NOTES

With strawberry rhubarb driving the nose and a palate made of raspberry and currant, the 2018 Arcus Pinot Noir is tied tightly to the red end of the fruit spectrum. The fruit is sourced from our historic Dundee Hills vineyard, fit with volcanic soils and diverse vineyard rows—a striking setting not far from our winery and tasting room.

This wine explores every corner of our cellar, having been fermented in stainless steel, concrete, and wood. As a result, the Pinot Noir is dynamic, with a ceaseless and infectious energy that can be felt with every taste. A persistent finish reminds of the intriguing depth of the 2018 growing season.