



2020
DUNDEE HILLS
PINOT NOIR

Archery Summit

KEY FACTS

The world-renowned Willamette Valley has become one of the most prized winegrowing regions on earth.

Oregon is unique and offers its own distinctive voice.



TO UNPACK THIS PINOT NOIR IS TO DIG THROUGH LAYER UPON INTRIGUING LAYER OF THE STORIED DUNDEE HILLS APPELLATION. THE APPELLATION OFFERS THE POWER OF PLURALITY WITHIN A SINGLE, UNIQUE PLACE. THE IMMACULATE GROWING CONDITIONS BRING EVERY DETAIL OF THE FIVE SELECT VINEYARD SITES TO LIFE—THE VARYING BLOCKS, SOIL TYPES, VINE AGES, AND CLONES—RESULTING IN A WINE BRIMMING WITH COMPLEXITY.

VINTAGE

The 2020 growing season began warmly in March before things went cool and damp in April, as they tend to do in the Willamette Valley. From July on, the vintage was decidedly hot and dry. In the vineyard, there were lower-than-average yields of concentrated clusters. Because our estate picks early to lock in freshness and acidity, we managed to pull much of the fruit in before and during the beginning of the smoke event. The resulting wines are concentrated and complex, although in somewhat limited supply on account of the lower yields. These small lots in 2020 swing a big stick, amplified by their radiant character.

VITICULTURE & WINEMAKING

The fruit for this wine comes from all five of our estate vineyards. The grapes were hand-harvested, sorted, and fermented in a combination of stainless steel, concrete, and wooden open top fermentors with 41% whole clusters in the tanks. After a 4-5 day cold soak, the tanks were pumped over twice a day until about two thirds of the way through fermentation, then a combination of pump over and punch down was performed once or twice a day decided upon by the winemaking team upon tasting every morning. The wine was pressed and aged in 38% new oak barrels until racking and blending in July, and put back down to barrel until February 2021.

TASTING NOTES

A medley of graphite, spice and crushed red strawberries waft from the glass. Further digging reveals even more to the nose of this Pinot Noir, in the flickering form of oak spice and caramelized fruits. On the palate, there's opulent fruit and signature Dundee Hills spices like allspice, cardamom and sandalwood. The palate is loaded, with fresh strawberry jam and an underlying earthiness taking the lead. Structurally, there are soft oak tannins that give way to an exquisitely long and balanced finish.

ANALYSIS

ESTATE VINEYARD	VARIETAL	PH	TA	ALC
100% DUNDEE HILLS	100% PINOT NOIR	3.59	6.0 g/L	13.5%



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