



2021  
DUNDEE HILLS  
CHARDONNAY

# Archery Summit

SOURCED FROM A SITE WITH DISTINCTIVE SOILS AND SUN EXPOSURES, THIS CHARDONNAY IS NOTHING IF NOT COMPLEX. METICULOUS SOURCING IN THE FIELD AND MINDFUL BLENDING IN THE CELLAR YIELD A GORGEOUS REPRESENTATION OF A WILLAMETTE VALLEY VARIETY THAT'S INCREASINGLY AND DESERVEDLY GAINING INTERNATIONAL ACCLAIM. WE ARE THRILLED TO TAKE A NEW WORLD CHARDONNAY TO NEW HEIGHTS WITH THIS RELEASE.

## 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.

## VINTAGE

The 2021 growing season finished with a bang and is already considered the vintage of the century for many Willamette Valley wineries, and for good reason. But it didn't necessarily start that way. Heat spikes and limited water were themes early on, to the tune of 116° F in some parts of the valley. Yet, thanks to water reserves in the soil itself and some timely viticultural movements, the vineyards persevered through the heat and water limitations. The dryer season accelerated picking times, making the fruit ripen a bit earlier than normal. September rewarded us with cool nights and the lower-than average yields set us up to make wines with abundant character, intensity, and balance. We are so grateful for the moisture-abundant, microbially-rich and chemical-free soils that lovingly nudged our vines towards the finish line.

## VITICULTURE & WINEMAKING

Comprised of fruit from three of our estate vineyards. The grapes were hand harvested, pressed, and juice was allowed to settle in our white wine tanks. Once the juice began to ferment naturally it was racked to barrel, lees on the bottom of the settling tank were assessed and portioned out to each barrel to build complexity and mouthfeel. Wines underwent alcoholic and malolactic fermentation in barrel, 11% of which were new oak. The wine was racked into stainless steel tanks to integrate for about 1 month before bottling. The wine was cold stabilized and underwent a gentle fining and filtration to allow for best expression of our Estate Farmed Vineyards.

## TASTING NOTES

Our 2021 Dundee Hills Chardonnay reveals the magic of the Dundee Hills appellation. Approachable, yet sophisticated, the wine shows mineral, lemon-lime, fresh citrus, and notes of struck flint on the nose. Lime and tropical notes dominate the palate, accented beautifully by touches of crushed rock, mango, and lemon zest. Walking that fine line between full yet lean, the wine finishes with a mouthwateringly-long finish.



## ANALYSIS

ESTATE VINEYARDS	VARIETAL	PH	TA	ALC
100% DUNDEE HILLS	100% CHARDONNAY	3.19	7.1 g/L	13.5%
RED HILLS 56%				
RENEGADE RIDGE 42%				
SUMMIT VINEYARD 2%				

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