



2014 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 2014 Premier Cuvée was hand picked between September 14th and 21st. 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 36% new French oak barrels and aged for 8 months prior to bottling.

TASTING NOTES

This elegant wine opens with effusive floral aromas of violet and hyacinth intermingled with hints of powdered chocolate, black licorice, freshly ground coffee beans and Santa Ana plums, creating a sophisticated bouquet that is characteristic of the 2014 vintage. The palate is expansive and expressive, showing a completeness and comfort within its own skin. The entry exposes juicy blackberry and black cherry with plush flavors of bramble and briary, supported by fine grained tannins that lead into a velvety finish with the essence of dark chocolate.



VINEYARD SOURCE

32% Arcus Estate, 19% Red Hills Estate, 15% Archery Summit Estate, 15% Looney Vineyard, 12% Renegade Ridge Estate, 7% Archer's Edge Estate

TIMES VINES TOUCHED PER YEAR 12

FARMING *By hand using sustainable practices*

CLONAL COMPOSITION

Pommard, Wädenswil, Dijon 667, 777, 115, 114, 113, ASW2, Mariafeld, Martini

FERMENTATION

Fermented in oak and stainless steel open top tanks

ÉLEVAGE

Aged 8 months in 36% new French oak barrels from Francois Freres, Marcel Cadet, Mercurey, Damy, Atelier, Billon, Rousseau, Chassin, Remond and Meyrieux

TOTAL BARREL AGING 8 months

BOTTLING DATE July 2015

CELLARING *Five to eight years*

SRP \$54

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