



2011 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 2011 Premier Cuvée was hand picked between October 17th and November 2nd. 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 two times per day. After limited post-fermentation maceration, the wine was sent via gravity to 33% new French oak barrels and aged for 10 months prior to bottling.

TASTING NOTES

This wine opens with effusive floral and spice aromas characteristic of the 2011 vintage. Present are the lifted perfumes of hyacinth, linden blossom and carnation along with spicy Satsuma mandarin, tea tree, fennel and crushed boysenberry. The palate is expansive, expressive and also connective; showing a completeness and comfort within its own skin. On the palate there are notes of passion fruit, violet pastille and tayberry, along with hints of cinnamon stick and a flinty minerality bundled in a succulent, mouthwatering middle. The tannins are matte with a velveteen quality and the finish is all freshness, lingering and clean.



VINEYARD SOURCE

50% Arcus Estate, 20% Red Hills Estate, 15% Archer's Edge Estate, 7% Looney Vineyard, 5% Renegade Ridge Estate, 3% Archery Summit 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

ÉLEVAGE

Aged 10 months in 33% new French oak barrels from Damy, Rousseau, Francois Freres, Chassin, Mercurey, Atelier & Billon

TOTAL BARREL AGING 10 months

BOTTLING DATE *September 2012*

CELLARING *Five to eight years*

SRP \$54

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