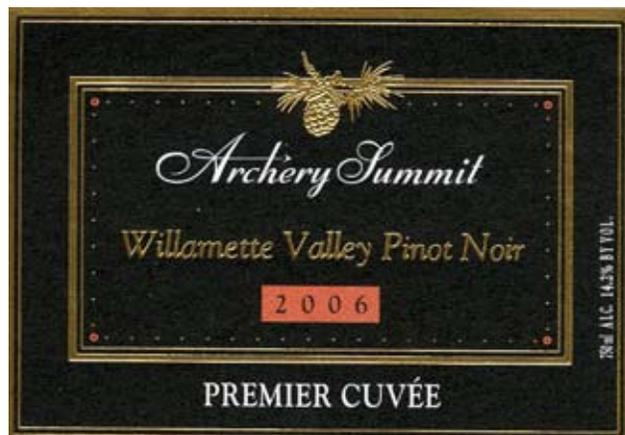


# Archery Summit



## 2006 Premier Cuvée Oregon Pinot Noir

**ORIGIN:** Our search to produce world-class Pinot Noir led us to the Dundee Hills of Oregon. Premier Cuvée, our proprietary blend, is made from both our oldest Pommard vines and Dijon clones 113, 114, 115, 667, and 777. Our hillside vineyards, which are planted with up to 4,800 vines per acre, are tended exclusively by our crew of dedicated vineyard workers.

**VINEYARD:** Our narrowly spaced estate vineyards are planted in volcanic Jory soil and are on east, south-east and south-west facing slopes. We have planted Dijon clones 113, 114, 115, 667, and 777 on selected rootstocks in high-density vineyard blocks to complement our older self-rooted Pommard and Wädenswil vines. Premier Cuvée is a combination of fruit from our four vineyard Estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate and Archery Summit Estate located in the Dundee Hills AVA, and includes a small percentage from our Looney Vineyard located in the Ribbon Ridge AVA. Warm days and cool nights in 2006 produced wines with succulent texture and generous, expressive fruit.

**WINEMAKING:** Fruit was hand picked and harvested between September 26th and October 11th, 2006. The fermentation for the 2006 Premier Cuvée was conducted in both stainless steel and wooden open top fermentors utilizing an average of 15% whole clusters. The fruit was hand sorted and soaked cold for 5-10 days, after which native yeast fermentation was allowed to proceed under temperature controlled conditions. During primary fermentation, tanks were punched down one to three times per day. After limited post fermentation maceration, the wine was sent via gravity to 65% new French oak Francois Freres, Rousseau, Damy, Sirugue and Sylvain barrels, and remained there for eight months prior to bottling. The 2006 Premier Cuvée was bottled in August 2007.

**TASTING NOTES:** Scarlet red in color, the 2006 Premier Cuvée opens with lifted aromas of black cherries, rose petal, vanilla and a hint of savory spice. Pomegranate, currant floral notes mingle on the palate with mulling spices, anise, juicy plum and clean earth. The wine is sumptuous and bright with layers of mineral, flint and spice surrounding a seductive black cherry core. There is balance and good concentration here; tannins are rich but restrained, revealing a wine with depth of flavor and clean lines. Succulent and focused, this wine is ready for enjoyment now, however may improve with proper cellaring over the next five to eight years.

This 2006 vintage produced 17,540 six-bottle cases, 120 1.5 L magnum bottles and 50 3.0 L bottles