

# Archery Summit

## ARCUS VINEYARD PINOT NOIR

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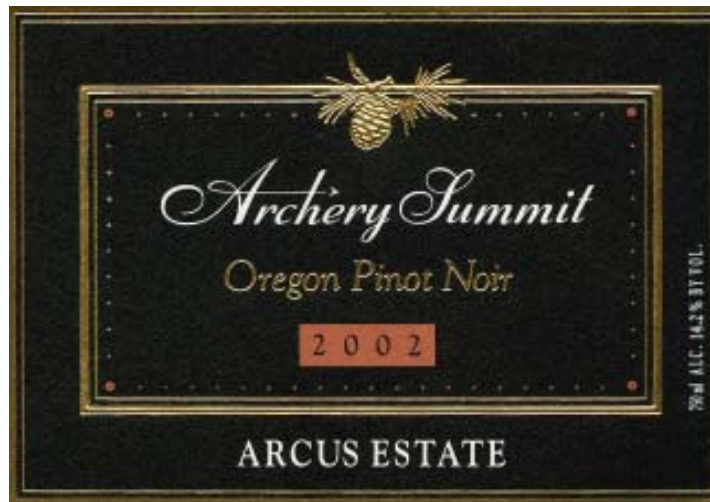
Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the Arcus Vineyard rewards Pinot Noir devotees with an expansive nose, compelling midpalate, elegant finish, and a superior expression of the varietal.

*Select a vintage from the list below to view the wine facts.*

- 2002
- 2003
- 2004
- 2005
- 2006
- 2007
- 2008
- 2009
- 2010
- 2011
- 2012
- 2013
- 2014
- 2015
- 2016
- 2017



# Archery Summit



## 2002 Arcus Estate Oregon Pinot Noir

**ORIGIN:** Our Arcus Estate vineyard wraps around both sides of a small valley in the Red Hills of Dundee. The distinctive *terroir* of this single vineyard rewards Pinot Noir devotees with floral aromas of violets and hints of carnation, concentrated fruit surrounding fine tannins, and a lush mid-palate with a long, elegant finish.

**VINEYARD:** The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from 1978 and 1986 plantings of self-rooted Pommard clones blended with Dijon clones 113 & 777 grown on south, southwest and west facing slopes. The grapes in Arcus Estate were harvested from late September to mid October of 2002 according to each block's maturity. An extended dry spell at the end of the season helped achieve optimal flavor ripeness. The 2002 vintage shows remarkable grace and balance.

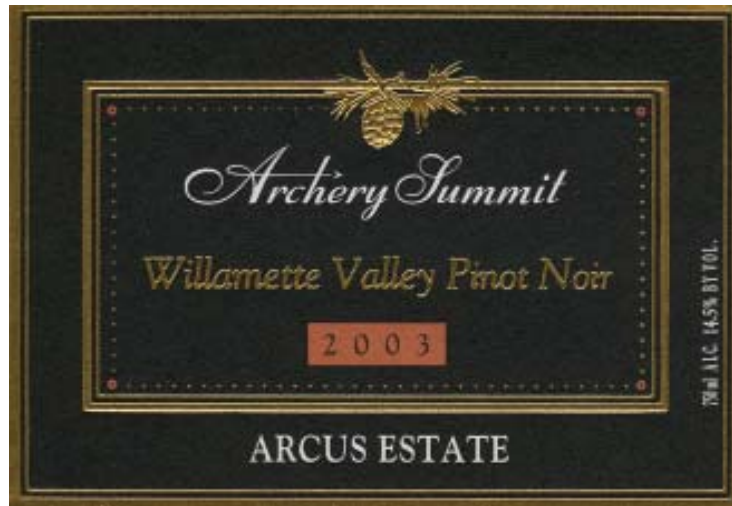
**WINEMAKING:** A unique finesse was achieved by the delicate and gentle handling of grapes throughout the winemaking process in our 100 % gravity flow facility. The fermentation for the 2002 Arcus Estate was conducted in the traditional Archery Summit style. Using 20% whole clusters, the fruit was cold soaked for eight days in wooden and stainless steel open top fermentors before primary fermentation was allowed to proceed. Primary fermentation was conducted in tank entirely by indigenous yeasts, during which time tanks were manually punched-down up to four times per day. After primary fermentation, the wine was sent to barrel by gravity and then aged in 100% French Oak barrels for 10 months prior to bottling in September 2003.

**TASTING NOTES:** This wine offers intense aromas of blackberry, black cherry, violet and anise seed. The palate bursts with flavors of red currant, bright cherry, dried blue fruits, cocoa and earth. The mid palate is layered with complex floral and fruit flavors enveloping a core of minerality. Well integrated tannins and oak lend power and depth to this compelling, fruit driven wine. The long finish persists with notes of cherry and rose hips creating a powerful and complex Pinot Noir which is ready to be enjoyed now or held for the next five to ten years

This vintage produced 2,377 six-bottle cases, 120 magnums, and 40 3.0 L formats.

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# Archery Summit



## 2003 Arcus Estate Oregon Pinot Noir

**ORIGIN:** Arcus, meaning “bow” in Latin, describes our estate vineyard that wraps around both sides of a small valley in the Dundee Hills. Capturing the distinctive terroir, this single vineyard wine rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

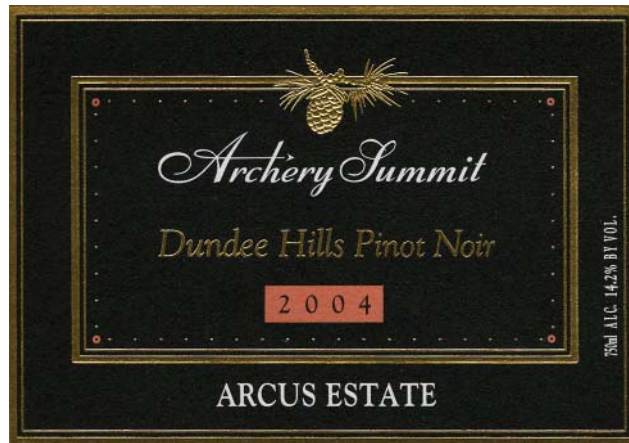
**VINEYARD:** The vines are planted on a steep slope that produces intensely flavored, rich fruit. This wine was made from 1973 and 1986 plantings of self-rooted Pommard clone blended with Dijon clones 667 and 777. The grapes were hand harvested in September and October 2003. Warm, sunny days toward the end of the growing season led to intense, concentrated fruit upon harvest. The 2003 vintage produced powerful wines of tremendous character and maturity.

**WINEMAKING:** Fermentation for the 2003 Arcus Estate utilized both wooden and steel open top fermentors and incorporated a proprietary blend of whole cluster and whole berry fermentation. The fruit was hand picked, hand sorted and soaked cold for 8 days, after which native yeast fermentation was allowed to proceed under controlled temperature conditions. During primary fermentation tanks were manually punched down up to three times per day. After limited post fermentation maceration, the wine was sent via gravity to French oak barrels where it aged for 10 months. 2003 Arcus Estate was bottled in December 2004.

**TASTING NOTES:** Deep garnet in color this wine opens with intense and piquant aromas of blackberry, black caps, violets and vanilla. It is an explosion of red and black fruits on the palate enveloped in succulent, chewy tannins. In its richness and concentration this wine shows the imprints of the 2003 vintage. It is concentrated with penetrating floral and berry flavors and has a lasting finish. This wine will benefit from 3-5 years of cellaring.

This vintage produced 3,045 six-bottle cases, 120 magnums, and 40 3.0 L formats.

# Archery Summit



## 2004 Arcus Estate Oregon Pinot Noir

**ORIGIN:** Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2004 Arcus Estate rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

**VINEYARD:** The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from 1973 and 1990 plantings of self-rooted Pommard clones blended with Dijon clones 777 and 114 grown on south, southwest and west facing slopes. The grapes at Arcus Estate were hand harvested from mid to late September 2004 based on each block's optimal physiological ripeness.

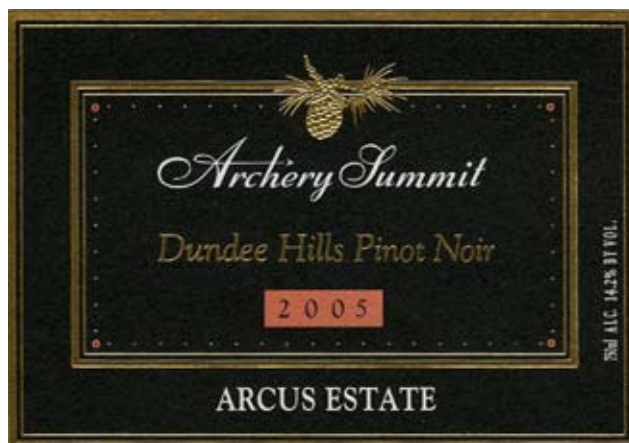
**WINEMAKING:** The fermentation for the 2004 Arcus Estate was conducted in both stainless steel and wooden open top fermentors utilizing an average of 12% whole clusters. The fruit was hand sorted and soaked cold for eight days, after which native yeast fermentation was allowed to proceed under temperature controlled conditions. During primary fermentation, tanks were manually punched down up to three times per day. After limited post fermentation maceration, the wine was sent via gravity to 75% new French oak wine barrels where it aged in our caves for 11 months prior to bottling.

**TASTING NOTES:** This wine opens with vibrant aromas of blue fruits, violets, black cherries and bacon fat. The palate soars with focused flavors of cherry, currant and cassis and the natural acidity along with integrated tannin serve to support this wine's abundant personality. Expressive, stylish and complex, the 2004 Arcus Estate will benefit from three to five years of proper cellaring.

This vintage produced 1,768 six-bottle cases, 120 magnums, and 40 3.0 L formats.

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## 2005 Arcus Estate Oregon Pinot Noir

**ORIGIN:** Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2005 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

**VINEYARD:** The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from plantings of self-rooted Pommard clone blended with Dijon clones 777, 667 and 115 grown on south, southeast and west facing slopes. The grapes at Arcus Estate were hand harvested between September 26th and October 18th 2005 based on each block's optimal physiological ripeness.

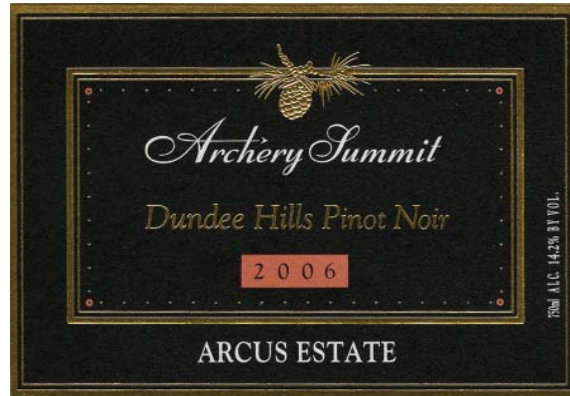
**WINEMAKING:** Fermentation for the 2005 Arcus Estate was conducted in both stainless steel and wooden open top fermentors utilizing an average of 3.3% whole clusters. The fruit was hand sorted and soaked cold for an average of 8.5 days, after which native yeast fermentation was allowed to proceed under temperature controlled conditions. During primary fermentation, tanks were manually punched-down two times per day. After limited post fermentation maceration, the wine was sent via gravity to 83% new French oak Francois Freres, Damy and Tonnellerie Rousseau barrels where it aged in our caves for 11 months prior to bottling.

**TASTING NOTES:** This wine strikes with expansive floral and fruit aromas of violet and rose petal, fresh Bing cherry and red currant. The palate is generous, confectionary and concentrated with notes of violet pastilles, anise, cassis and fresh black cherries and black raspberries. Saturated with fruit on the palate, this wine shows great depth and succulence with plush, integrated tannins and notes of vanilla bean and fresh berries that persist through the finish. Expressive and concentrated, this wine will surely benefit from 3-5 years proper cellaring.

This vintage produced 1,924 six-bottle cases, 120 magnums, and 40 3.0 L formats.

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## 2006 Arcus Estate Oregon Pinot Noir

**ORIGIN:** Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2005 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

**VINEYARD:** The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from plantings of self-rooted Pommard clone blended with Dijon clones 777, 667 and 115 grown on south, southeast and west facing slopes. The grapes for the 2006 Arcus Estate were hand harvested between September 16 and October 2, 2006 based on each block's optimal physiological ripeness.

**WINEMAKING:** Fermentation for the 2006 Arcus Estate was conducted in both stainless steel and wooden, open top fermentors utilizing an average of 3% whole clusters. The fruit was hand sorted and soaked cold for an average 5 to 8 days then fermented entirely by indigenous yeasts under temperature controlled conditions. Vats were punched down manually one to three times per day during fermentation, then let to soak for additional post-fermentation maceration. After twenty one days in tank, the wine was sent via gravity to 79% new French oak Damsy, Francois Freres and Tonnellerie Rousseau barrels where it aged in our caves for 11 months prior to bottling. The 2006 Arcus Estate was bottled on December 17 - 18, 2007 without fining or filtration.

**TASTING NOTES:** The 2006 Arcus Estate opens with intense floral and fruit aromas of violet and rose petal, fresh black cherry and red currant. The palate is generous, confectionary and concentrated with notes of black cherries and raspberries, star anise and mulling spices. Saturated with fruit on the palate, this wine shows great depth and succulence with plush, integrated tannins and persisting notes of floral spice and fresh berries. Expressive and concentrated, the 2006 Arcus Estate is open and vibrant now, however may improve with proper cellaring over the next 3-8 years.

# Archery Summit

## Arcus Estate 2007

### Origin:

Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2007 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot noir.

### Tasting notes:

The 2007 Arcus Estate begins with perfumed aromas of floral violets and cherry blossoms; fennel, anise seed, sweet cherry and clean earth. The palate is lively with a bright acidity which announces focused flavors of Bing cherry, white peach and clean forest floor. There is a prettiness here and floral density to the palate lending an elegant structure which though not overt, creates a more piercing, linear and focused whole. Expressive and elegant, the 2007 Arcus Estate is open and vibrant now, however may improve with proper cellaring over the next five to eight years.

### Harvest dates:

September 24<sup>th</sup> and 27<sup>th</sup> 2007

### Composition:

Dijon clones 667 and 777

### Vinification:

Hand harvested and hand sorted

Fermented in both wooden and stainless steel open top tanks

Whole cluster contribution = 3%

Up to three punch-downs per day

Indigenous yeast fermentation

Total tank time from 18 to 24 days

### Cooperage:

62% new French oak Damsy and Francois Freres barrels

Total barrel ageing = 11 months

### Bottling:

February 2009



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## Arcus Estate 2008

### Origin:

Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2008 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot noir.

### Tasting notes:

This wine is a fusion of intriguing flavor and gratifying texture. It opens with exotic perfumes of incense and allspice berry, sandalwood, anise and crushed violets, ripe blueberries, Rainier cherries, and fresh boysenberry syrup. On the palate there are notes of sarsaparilla, blue fruits, bay leaf, cinnamon and toffee all nestled around a core of distinct black cherry fruit. This is a powerful and compelling wine, incredibly succulent, confectionary and mouthwatering. The iron fist in the velvet glove...one needs only taste it to understand the enchantment.

### Harvest dates:

October 10th and 23rd 2008

### Composition:

Pommard, Dijon 667

### Vinification:

hand harvested and hand sorted

Fermented in both wooden (44%) stainless steel (56%) open top tanks

Whole cluster contribution = 0%

Up to two punch-downs per day

Indigenous yeast fermentation

Total tank time from 24 days

### Cooperage:

52% new French oak Damsy, Sirugue, and Sylvain barrels

Total barrel ageing = 11 months

### Bottling:

December 15th and 16th 2009





## Arcus Estate 2009

### Origin:

Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2009 Arcus Estate rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

### Tasting notes:

This wine is perfumed and poignant; expressive in its floral qualities of violets and crushed rose petals, expansive in its character of black cherry, blue fruits, white peach, cocoa powder and marzipan. The palate is layered and lavish with a juicy succulence and notes of vanilla and nougat, chocolate and rosehips surrounding a vibrant cherry core. Refined and deeply appealing this wine shows great character now but if one is patient, more shall be revealed.

### Harvest Dates:

October 10 & 12, 2009

### Composition:

Pommard and Dijon 667

### Vinification:

Hand harvested and hand sorted  
Fermented in both 63% wooden and 37% stainless steel  
open top tanks  
Whole cluster contribution = 0%  
Up to two punch-downs per day  
Indigenous yeast fermentation  
Total tank time 33 days

### Cooperage:

70% new French oak  
Damy, Cadus and Francois Freres barrels  
Total barrel aging = 9 months

### Bottling:

September 29 & 30, 2010  
Unfined and partially filtered





## 2010 ARCUS ESTATE

*Dundee Hills Pinot Noir*

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2010 Arcus Estate rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

### WINEMAKING

Fruit for the 2010 Arcus Estate was hand picked between October 15th and 21st. The fruit was hand sorted and cold soaked 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 50% new French oak barrels and aged for 9 months prior to bottling.

### TASTING NOTES

Effusively floral, this wine opens with fragrant aromas of violets, lilac and gardenia, echoed by orange pekoe, rose petals, crushed boysenberries and licorice-like fennel. There are blueberries and red cherries on the palate that mingle with hints of cocoa powder, marzipan, crème brûlée, toasted hazelnuts and clean riverbank clay. At once expansive and expressive, yet at the same time contained and restrained, this wine reveals a dynamic tension that is both complex and captivating. The palate is broad and juicy with an intense depth of flavor and a slightly saline finish that sends the mouth watering, anxious for the next sip.



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#### VINEYARD SOURCE

100% Arcus Estate

TIMES VINES TOUCHED PER YEAR 12

FARMING *By hand using sustainable practices*

#### CLONAL COMPOSITION

Pommard, Dijon 667

#### FERMENTATION

Fermented in oak and stainless steel

#### ÉLEVAGE

Aged 9 months in 50% new French oak barrels from Damy, Chassin, Sirugue and Francois Freres

TOTAL BARREL AGING 9 months

BOTTLING DATE March 2012

CELLARING *Five to eight years*

SRP \$100

ALCOHOL 13.5%

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## 2011 ARCUS ESTATE

*Dundee Hills Pinot Noir*

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2011 Arcus Estate rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of true Pinot Noir.

### WINEMAKING

Fruit for the 2011 vintage was hand picked between October 20th through 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 wooden and stainless steel 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 42% new French oak barrels and aged for 12 months prior to bottling.

### TASTING NOTES

The 2011 Arcus Estate Pinot Noir opens with aromas of fresh blueberry cobbler, dark plums and juicy black cherries. Succulent flavors of cherry cola and black tea saturate the palate and are accompanied by layers of mixed baking spices. Mouthwatering flavors of marionberry, cinnamon stick and black huckleberry leave the palate craving another taste of this burgeoning wine.



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#### VINEYARD SOURCE

*100% Arcus Estate*

#### TIMES VINES TOUCHED PER YEAR 12

#### FARMING

*By hand using sustainable practices*

#### CLONAL COMPOSITION

*Pommard, Dijon 667*

#### FERMENTATION

*Fermented in stainless steel open top tanks*

#### ÉLEVAGE

*Aged 12 months in 44% new French oak barrels from Damy, Chassin, Billon and Atelier*

#### TOTAL BARREL AGING 12 months

#### BOTTLING DATE September 2012

#### CELLARING Five to eight years

SRP \$100

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## 2012 ARCUS ESTATE

*Dundee Hills Pinot Noir*

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2012 Arcus Estate rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

### WINEMAKING

Fruit for the 2012 vintage was hand picked between October 8th and October 18th. 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 wooden and stainless steel 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 38% new French oak barrels and aged for 11 months prior to bottling.

### TASTING NOTES

Dark, opulent fruit notes of black plum, dried black cherries and black mission fig arise from the glass of this vintage of our Arcus Estate Pinot Noir, blending with a background of deep violet florals and clean forest floor. The palate offers generous flavors of dark, concentrated berry, Oregon blackcap and black raspberry, leading into notes of cacao and orange pekoe tea. Lasting impressions of ripe black fruit melt gracefully into the dark chocolate finish.



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#### VINEYARD SOURCE

*100% Arcus Estate*

TIMES VINES TOUCHED PER YEAR 12

#### FARMING

*By hand using sustainable practices*

#### CLONAL COMPOSITION

*Pommard and Dijon clones 667, 777 and 115*

#### FERMENTATION

*Fermented in wooden and stainless steel open top tanks*

#### ÉLEVAGE

*Aged 11 months in 38% new French oak barrels from Darny and Chassin*

TOTAL BARREL AGING 11 months

BOTTLING DATE *November 2013*

CELLARING *Five to eight years*

SRP \$100

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## 2013 ARCUS ESTATE

*Dundee Hills Pinot Noir*

### VINEYARDS

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### WINEMAKING

Fruit for the 2013 vintage was hand picked between September 26th through October 6th. 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 wooden and stainless steel 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 50% new French oak barrels and aged for 9 months prior to bottling.

### TASTING NOTES

Dark, opulent fruit notes of black plum, dried black cherries and black mission fig arise from the glass of this vintage of our Arcus Estate Pinot Noir, blending with a background of deep violet florals and clean forest floor. The palate offers generous flavors of dark, concentrated berry, Oregon blackcap and black raspberry, leading into notes of cacao and orange pekoe tea. Lasting impressions of ripe black fruit melt gracefully into the dark chocolate finish.



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#### VINEYARD SOURCE

*100% Arcus Estate*

TIMES VINES TOUCHED PER YEAR 12

#### FARMING

*By hand using sustainable practices*

#### CLONAL COMPOSITION

*Pommard and Dijon clones 667, 777 and 115*

#### FERMENTATION

*Fermented in wooden and stainless steel open top tanks*

#### ÉLEVAGE

*Aged 9 months in 50% new French oak barrels from Damy, Atelier, Francois Freres, Ermitage, Billon, Sirugue and Mercurey*

TOTAL BARREL AGING 11 months

BOTTLING DATE August 2014

CELLARING Five to eight years

SRP \$100

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## 2014 ARCUS ESTATE

*Dundee Hills Pinot Noir*

### VINEYARDS

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### WINEMAKING

Fruit for the 2014 vintage 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 wooden and stainless steel 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 49% new French oak barrels and aged for 9 months, then the wine was raked and transferred to older barrels for four months of additional barrel aging.

### TASTING NOTES

Opulent fruit notes of raspberry coulis, wild strawberry and fresh red cherry arise from the glass of this vintage of our Arcus Estate Pinot Noir, blending with a background of savory nori and cocoa powder. The palate offers generous flavors of concentrated raspberry, Oregon blackcap and blackberry, leading into notes of spice box and lavender incense. A viscous texture creates lasting impressions of ripe black fruit that melt gracefully into the dark chocolate finish.



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#### VINEYARD SOURCE

*100% Arcus Estate*

#### FARMING

*By hand using sustainable practices*

#### CLONAL COMPOSITION

*Pommard and Dijon clones 667, 777, 114 and 115*

#### FERMENTATION

*Fermented in wooden and stainless steel open top tanks*

#### ÉLEVAGE

*Aged 9 months in 49% new French oak barrels from Damy, Francois Freres, Marcel Cadet, Billon Chassin, Atelier, Rousseau and Remond*

**TOTAL BARREL AGING** *13 months*

**BOTTLING DATE** *December 2015*

**CELLARING** *Five to eight years*

**CASE PRODUCTION** *1,055*

**PRICE** *\$125*

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## 2015 ARCUS VINEYARD

*Dundee Hills Pinot Noir*

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2014 Arcus Vineyard rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

### WINEMAKING

Fruit for the 2015 vintage was hand picked between September 13th and 23rd. 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 wooden, concrete and stainless steel 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 39% new French oak barrels and aged for 9 months, then the wine was racked and transferred to older barrels for four months of additional barrel aging.

### TASTING NOTES

Opulent fruit notes of raspberry coulis, wild strawberry and fresh red cherry arise from the glass of this vintage of our Arcus Estate Pinot Noir, blending with a background of savory nori and cocoa powder. The palate offers generous flavors of concentrated raspberry, Oregon blackcap and blackberry, leading into notes of spice box and lavender incense. A viscous texture creates lasting impressions of ripe black fruit that melt gracefully into the dark chocolate finish.



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#### VINEYARD SOURCE

*100% Arcus Vineyard*

#### FARMING

*By hand using sustainable practices*

#### CLONAL COMPOSITION

*Pommard and Dijon clones 667, 777 and 114*

#### FERMENTATION

*Fermented in wooden and stainless steel open top tanks*

#### ÉLEVAGE

*Aged 9 months in 39% new French oak barrels from Damy, Marcel Cadet, Boutes, Francois Frères and Billon*

**TOTAL BARREL AGING** *13 months*

**BOTTLING DATE** *November 2016*

**CELLARING** *Five to eight years*

**CASE PRODUCTION** *1,120*

**PRICE** *\$125*

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# Archery Summit

## 2016 ARCUS VINEYARD PINOT NOIR

### VINEYARD SOURCE

100% Arcus Vineyard

### FARMING

By hand, using sustainable practices

### CLONAL COMPOSITION

ASW2, Dijon clones 777, 115, 667

### FERMENTATION

Fermented in wooden, stainless steel and concrete open top tanks with 40% whole cluster contribution

### ÉLEVAGE

Aged 12 months in 41% new French oak barrels from Damy, Marcel Cadet, Francois Frères, Boutes, Chassin, Seguin Moreau, Billon, Meyrieux, Rousseau, Quintessence, and Remond

### BOTTLING DATE

December 13, 2017

### CELLARING

Five to eight years

### ALCOHOL

13.8%

### PRODUCTION

913 Cases

### PRICE

\$125

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the Arcus Vineyard rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

### WINEMAKING

Fruit for the 2016 Arcus Vineyard Pinot Noir was hand picked September 5th to 15th. After handpicking and hand-sorting, fruit is cold-soaked for five to ten days. Utilizing native yeasts, fermentation was then allowed to proceed under temperature-controlled conditions in open-top wooden, stainless steel and concrete fermenters. During primary fermentation, tanks were punched down up to two times per day.

### TASTING NOTES

Electric notes of raspberry jam and muddled rhubarb weave into hints of dried herbs and baking spice. Never a truer expression of the rocky, fire-orange soil of the Dundee Hills with its multilayered mineral mouthfeel. Fresh marionberry and ripe raspberry mingle with dried blueberries, blanketed within mouthwatering acidity leading to an incredibly long finish. A wine as complex as the diverse vineyard it comes from.





# Archery Summit

## 2017 ARCUS VINEYARD PINOT NOIR

### VINEYARD SOURCE

100% Arcus Vineyard

### FARMING

By hand, using sustainable practices

### FERMENTATION

Fermented in stainless steel and concrete open top tanks with 58% whole cluster contribution

### ÉLEVAGE

Aged 15 months in 26% new French oak barrels

### BOTTLING DATE

February 11-13, 2019

### CELLARING

Five to eight years

### ALCOHOL

13.4%

### PRODUCTION

792 Cases

### PRICE

\$125

### VINEYARDS

Arcus, meaning 'bow' in Latin, describes our 39 acre estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Arcus Vineyard is the oldest vineyard of the Archery Summit estates, planted in 1973. Rocky and technically challenging, it offers a singular sense of grandeur that tends to rub off on its vineyard-designate wines.

### WINEMAKING

Fruit for the 2017 Arcus Vineyard Pinot Noir was hand picked September 29th. After handpicking and hand-sorting, fermentation was then allowed to proceed under temperature-controlled conditions in open-top stainless steel and concrete fermenters. During primary fermentation, tanks were punched down up to two times per day. Aged for 15 months in the barrel, this Pinot Noir was fermented primarily with whole-cluster fruit for added depth and character.

### TASTING NOTES

Capturing the distinctive terroir of this single vineyard, the Arcus Vineyard rewards Pinot Noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the variety. The 2017 Arcus flows across the palate in an effortless, enveloping fashion. With pronounced minerality drawn from age-old volcanic soils, the wine from the steeply set, gorgeously situated vineyard is completely captivating in flavor. Compelling fragrances of tobacco, and wild spearmint lead to a lean, umami, focused yet dramatic flavor profile, filled with stone fruit and a distinctive chalky texture.