



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 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 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.