

**Archery Summit****2004 Pinot Noir, Renegade Ridge Estate
(Dundee Hills)**

The 12 east-facing acres of the Renegade Ridge vineyard are biodynamically farmed to small yields (which in Oregon mean 1-2 tons per acre) of a variety of Pinot Noir clones. The 2004 version shows plenty of brown spices on the nose, including

cinnamon, toast, and charcoal.

In the mouth the wine displays assertive red cherry and raspberry flavors mixed with cola, earth, and minerals. There is an overlay of dried wood on the mid palate that seems to accelerate a bit on the finish, perhaps because of the relatively chunky tannins. A tasty wine that shows some exuberance and stout structure, it nevertheless has an undeniable power and appeal. Perhaps less finely hewed than the other bottlings, the Renegade Ridge wine seems aptly named: it has a sense of rebellious aggression about it; not nearly as sophisticated feeling as the other releases — yet appealing for that fact!

Reviewed August 3, 2007 by [Cole Danehower](#).

THE WINE

Winery: [Archery Summit](#)

Vineyard: Renegade Ridge Estate

Vintage: 2004

Wine: Pinot Noir

Appellation: [Dundee Hills](#)

Grape: [Pinot Noir](#)

Price: \$75.00

THE REVIEWER**Cole Danehower**

Cole Danehower is the creator of the *Oregon Wine Report*. A frequent judge and a member of *Northwest Palate* magazine's review panel, Cole's palate is particularly attuned to Northwest wines. He believes numerical scoring is inadequate in conveying the character

of a wine, preferring to communicate his experience and evaluation of a wine through words. A believer in terroir (especially in Oregon's cooler growing regions) he also pays attention to the impact of winemaking style and vintage variation on a wine. He views balance, flavor purity, and a sense of character as key vinous virtues.