



ARCHER
VINEYARD



Tasting Flight

One \$20 tasting fee waived with a purchase of two bottles

2020 Brut Rosé Bubbles

Chehalem Mountains AVA
51% Pinot Gris & 49% Pinot Noir
Let's Celebrate!
Food Pairing: Seafood, Charcuterie

2019 Archer Reserve Pinot Gris

14.2% ALC
Aged six months in French Oak barrels
Layers of Complexity, Fruitful, Delightful All Year Long
Food pairing: Turkey, Mushrooms, Butternut Squash, Sushi

2019 Arch Pinot Noir

13.0% ALC
Chehalem Mountains AVA
Flavors of Cherry, Juniper, Cedar
Food pairing: Steak, Lamb, Burgers

2016 Hopewell Pinot Noir

13.9% ALC
Willamette Valley AVA
Flavors of Bright Cherry with an Earthy finish
Food pairing: Pork Loin, Salmon, Brussel Sprouts, Grilled Asparagus

2017 Reserve Tempranillo

14.9% ALC
Columbia Valley AVA
Flavors of White Pepper, Plum, Cinnamon Stick
Food pairing: Pizza, Lasagna, BBQ, Enchiladas



Long Brewing Beer List

Draft - \$8

Kolsch
IPA

Bottles - \$12

Blonde Ale
IPA
Fresh Hop IPA
Kolsch
Linda's Lager
Pilsner
Porter
Vienna
Wee Heavy



Snacks

Kettle Chips	\$5
Miss Hannah's Popcorn	\$9
Small Charcuterie (2-4 People)	\$20
Large Charcuterie (4-6 People)	\$30



The Bottle List

<i>White Wines</i>	<i>Bottle</i>	<i>Glass</i>
2019 Archer Chardonnay	\$36	\$9
2019 Archer Reserve Pinot Gris	\$36	\$9
 <i>Rose Wines</i>		
2020 Brut Rose Bubbles	\$45	\$12
 <i>Red Wines</i>		
2019 Arch Pinot Noir	\$50	\$15
2019 Cabernet Sauvignon	\$65	\$20
2018 Archer Estate Pinot Noir	\$60	\$18
2018 Archer Reserve Pinot Noir	\$65	\$20
2017 Hopewell Pinot Noir	\$50	\$15
2017 Willamette Valley Pinot Noir	\$50	\$15
2017 Olenik Pinot Noir	\$65	\$20
2017 Archer Estate Pinot Noir	\$70	\$20
2017 Archer Reserve Pinot Noir	\$75	\$25
2017 Reserve Tempranillo	\$75	\$25
2016 Hopewell Pinot Noir*	\$55	\$15
2016 Willamette Valley Pinot Noir	\$55	\$15
2016 Reserve Tempranillo	\$95	~

Members receive a discount of 15% or 20% depending on their membership level. (See back for more details.)

* Award winning wine at the 2020 San Francisco Chronicle Wine Competition

The Archer Story

In 1989, Don and Grace Archer planted a vineyard on the southern slope of Parrett Mountain in what would later become a prime pinot-growing area. After buying the 8-acre property in 2005, Saj and Pauline Jivanjee converted the Archer barn into a state-of-the-art custom crush wine-making facility and tasting room.

Today Archer's lead wine maker, Jim Sanders and his team hand-craft estate-grown Pinot Noir and Pinot Gris. They also select a range of high-quality grapes from Willamette Valley and Columbia Valley vineyards to produce a range of unique wines matured in French oak barrels.

At Archer, we welcome wine lovers from everywhere to taste our fine wines and relax, while enjoying spectacular views of the surrounding vineyards and sunsets over the Oregon coastal range!



Archer Wine Club Membership



Three times per year (Spring, Summer, Fall) we offer a customizable club offering to our members. Each level provides access to exclusive events and offers throughout the year.

Arrow	Bowman	Archer	Archer's Legacy
4 bottles*	6 bottles*	8 bottles*	12 bottles*
15% discount	15% discount	20% discount	20% discount

* Minimum order per club offering
All club levels have a one-year commitment.

*Scan the QR code to
learn more and join or
ask your server for
assistance.*



 [archervineyard](https://www.facebook.com/archervineyard)  [archervineyardofficial](https://www.instagram.com/archervineyardofficial)
32230 NE Old Parrett Mountain Road, Newberg, OR 97132
archervineyard.com (503) 702-0537