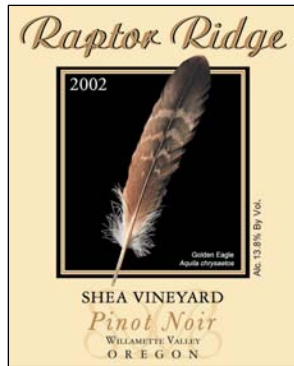




Raptor Ridge



2002 PINOT NOIR **Shea Vineyard**

Released Dec 2003
150 Cases Produced

88 Points
Wine & Spirits
April 2004



In the Vineyard

Raptor Ridge celebrates 7 vintages of quality fruit from Shea Vineyard with the 2002 bottling. Shea Vineyard, located about 5 miles east of Yamhill, Oregon, was planted in 1988 by Dick Shea. Shea's well-drained Willakenzie soil type and the meticulous care of the vines by Dick's vineyard manager, Javier Marin, yield spectacular fruit that is sought after by many winemakers.

Vintage 2002 came principally from Block 26, Pommard clone of Pinot noir. Fall weather permitted a long hang time for advanced flavor development. Grapes were harvested in a range of 23.5 to 24.5 degrees Brix, with a pH of 3.34.

At the Winery

Fermentations were carried out with both commercial and indigenous strains of yeast. The wines were cold-soaked for four days, then each tank inoculated with either BM 45 or BRL 97, Northern Italian commercial yeasts that promote complexity of color, flavor and aroma. Wines were then celled for 15 months in a selection of 30% new French oak, balanced with a range of French oak cooperage from one to five years of age. The finished wine was racked once, and bottled unfiltered and unfiltered. Some sediment may occur.

At the Table

Ruby red in color with a subtle nose of roses, freshly turned earth, and ripe red cherries, this vintage of Shea is a bit more subdued than usual. Well-integrated oak lends a brown spice characteristic. The mouth feel is silkier and rounder than any previous Shea vintage, with a lingering finish reminiscent of blueberry cobbler. We suggest pairing this vintage with subtler flavors of fish and fowl, rather than heavy lamb and beef dishes.