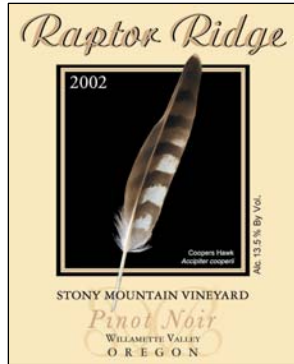




Raptor Ridge



2002 PINOT NOIR Stony Mountain Vineyard

Released Dec 2003
128 Cases Produced

Recommended
Northwest Palate
March/April 2004

90 Points
Wine & Spirits
April 2004



In the Vineyard

Stony Mountain Vineyard is located on a very steep hillside about 15 miles west of McMinnville, Oregon, where owner/winegrower Stan Murayama meticulously cares for the vines. The soil is comprised of Yamhill with a seam of Bentonite deposits running through our block. The 13-year-old Pommard Clone vines were constrained to yields of 2.25 tons per acre in this vintage year.

At the Winery

The fruit was destemmed and cold-soaked for four days. The tanks were inoculated with Barolo and Brunello-Montalcino yeasts. Wine was pressed, settled in tank and placed in 33% new French oak barrels for 11 months. The barrels selected for this vineyard designated release were the most representative of the classic smooth and seamless nature of Stony Mountain.

At the Table

Living up to its rugged name, Stony Mountain shows its strength this vintage. A beautiful ruby red color with blue tones characteristic of the McMinnville Coastal Range area, the nose on this wine is quite complex: fresh black fruits are spiced up by subtle red licorice, gentle toasty cedar-wood, even hints of milk chocolate and graham. Many describe this wine as smooth. We think of it as seamless, with a round mouthfeel and vibrant acidity driving flavors of black cherries, fresh black berry juice and fresh plum meat to a long finish. We recommend a trip south of the border to pair this wine with spicy Chicken con Molé and Arroz Amarillo!