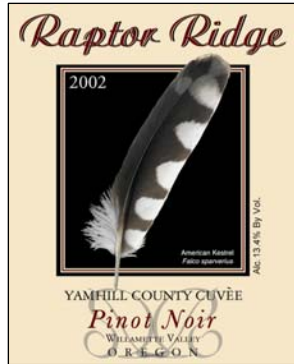




Raptor Ridge



2002 PINOT NOIR Yamhill County Cuvée

Released April 2004
460 Cases Produced

Recommended/
Good Value
Northwest Palate
March/April 2004

In the Vineyard

Our 2002 Cuvée Pinot noir is a blend of winegrapes from the McMinnville Foothills area: Meredith Mitchell (MMV) & Stony Mountain (Stony) Pommard clones, Yamhill Springs Dijon clones, Harbinger Vineyard and Coeur De Terre (CdT) field blends. Soil types in these vineyards include Willakenzie, Yamhill, Laurelwood/Jory and Peavine. Fruit from each vineyard was harvested in a range from 22 to 24 Brix, with a pH of 3.22 to 3.4.

At the Winery

Grapes from each vineyard were fermented separately, using a diverse selection of yeasts and cooperage. For the blend, we selected the barrels of wine from each vineyard that exhibited a balanced, consistent "Taste of Raptor Ridge." Rather than suggest any one vineyard, the resulting blend exhibits the past consistency and value of our Yamhill County blended wine program.

At the Table

Dark Purple-blue, the classic color from Coeur De Terre and Meredith Mitchell shows through. Though still young, this

wine's aroma is forward and fruity with some hints of Baker's chocolate, nutmeg and mint. The fruit profile leans towards fresh fruit preserves. This wine is well-framed with ripe tannins and an articulate acidity, and a sweet finish that will increase as the wine matures. Pair with spicy pork or perhaps a rich Indian curry to bring out the nutmeg and chocolate components.

Yamhill County Blend

