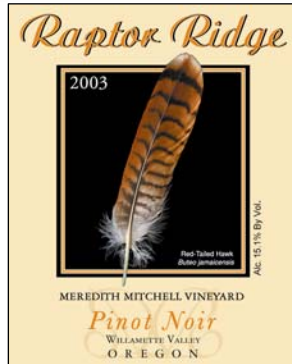




# Raptor Ridge



## **2003 PINOT NOIR Meredith Mitchell Vineyard**

Released Nov 2004  
121 Cases Produced

90 Points  
Wine & Spirits  
June 2005

91 Points  
Wine Spectator  
May 2005



### ***In the Vineyard***

Susan Meredith and Frank Mitchell's Vineyard is located 5 miles southwest of McMinnville, Oregon in the Coastal Mountain range. Soils are a shallow Yamhill variety, with broken basalt scattered throughout. Low yields, rocky soil, and pronounced ripeness with driving acidity contribute to a jammy intensity. The Pommard clone vines are typically cropped at around 1.5 tons per acre, and we endeavor to harvest at around 23 Brix. In 2003, the grapes came in at an unusually high 24.6 Brix. pH is typically at 3.34, and in 2003, came in lower, at between 3.01 and 3.15.

### ***At the Winery***

Fermentations were carried out with strains of yeast isolated from famous Italian regions: Barolo and Brunello Montalcino. Freshly destemmed grapes completed three- to four-day cold soaks in their own juices; separate tanks are inoculated with a different strain of commercial yeast to promote complexity of flavor, aroma, and proper color. Fermentations commenced, with punch downs occurring every six hours around the clock. After a typical 92F fermentation temperature spike, wines were pressed at the end of a 10-day primary fermentation. The newly pressed wines were settled for 24 hours, and inoculated for secondary Malo Lactic fermentation. Wines were then drained to barrels and cellared for 11 months in a selection 50% new French oak, with the balance being a range of cooperage from one to six years of age. The finished wine was racked once, and bottled unfined and unfiltered.

### ***At the Table***

Our 2003 Meredith Mitchell Pinot noir is all about framboise. With a blue-ruby color, the aroma of this wine will seem nostalgic – like a trip to the soda fountain for a cherry cola. With a sweet tobacco leaf nose, this vintage finishes with a smooth raspberry and black cherry palate. This is an easy drinker to enjoy now, or cellar through 2009. Wonderful with hearty dishes such as salted prime rib with horseradish.