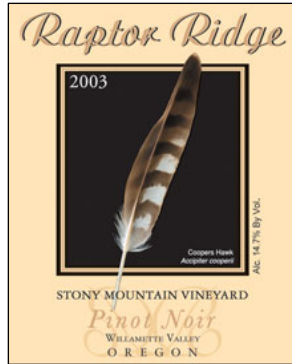




# Raptor Ridge



## **2003 PINOT NOIR** **Stony Mountain** **Vineyard**

Released Nov 2004  
92 Cases Produced

Recommended  
Northwest Palate  
March/April 2005



### ***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 Pommard Clone vines reached a mature 14 years in this vintage. We dodged the rain as this cooler site slowly ripened. Our only choice was to bring part of the block in on October 5 at an average of 23.5 Brix and 3.18 pH. The second half of the block, which was mostly second crop due to early season frost damage, came in on October 13 at 21.7 Brix and 3.08 pH.

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

The fruit was destemmed and cold-soaked for four days. The tanks were allowed to begin indigenous fermentation, and then inoculated with Barolo and Brunello-Montalcino yeasts. Wine was pressed, settled in tank and placed in 33% new French oak barrels for 10 months. The barrels selected for this vineyard designate represented the classic smooth and seamless nature of Stony Mountain.

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

Striving for balance between lean sophistication and luscious fatness, we're hitting our stride with this third vintage. Still young and suggestive of pie-cherry flavors, this wine should sweeten with bottle maturity into a lovely example of Oregon Pinot noir. The classic Stony Mountain family traits prevail: smoothness with hints of nutmeg, chanterelle, cedar spice, strawberry and cherry. For food pairing, a woodland feast comes to mind: winter vegetables, rack of lamb, and a cherry Pinot noir reduction.