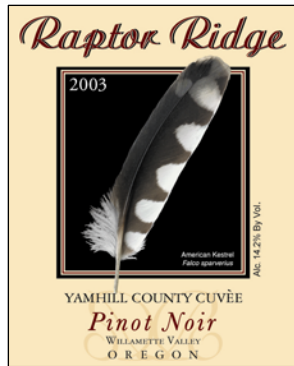




Raptor Ridge



2003 PINOT NOIR Yamhill County Cuvée

Released Nov 2004
548 Cases Produced

90 Points
Wine Spectator
May 2005

Recommended
Northwest Palate
March/April 2005

In the Vineyard

Our 2003 Cuvée Pinot noir is a blend of wine grapes from a range of vineyards and soil types across Yamhill County: From the McMinnville foothills area we chose Meredith Mitchell (MMV) and Stony Mountain (Stony) Pommard clones, Coeur De Terre (CdT), and Bellevue Cross (BC) field blends. A touch of Shea Vineyard Wadenswil from the Yamhill Carlton area rounds out the blend. Soil types in these vineyards include Willakenzie and Yamhill. Fruit from each vineyard was harvested in a range from 22.5 to 25 Brix, with a pH of 3.25 to 3.3.

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 nutty grain, such as bran or buckwheat. Exhibiting a fresh fruit profile, this wine is well-framed with ripe tannins and an articulate acidity. Pair with smoked meats such as pork or duck.

When pairing with an appetizer of smoked salmon, you will encounter cocoa components common to Pinots from the McMinnville foothills.

YCC Blend: 2003 Vintage

