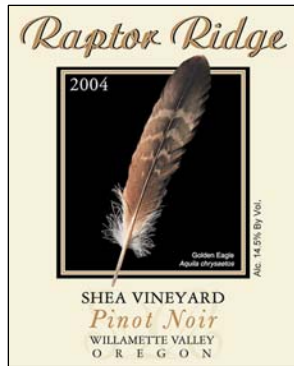




Raptor Ridge



2004 PINOT NOIR **Shea Vineyard**

Released Nov 2005
204 Cases Produced

92 Points
Wine Enthusiast
May 2006



In the Vineyard

Raptor Ridge celebrates 9 vintages of quality fruit from Shea Vineyard with the 2004 bottling. Shea Vineyard, located about 5 miles east of Yamhill, Oregon, was planted in 1988 by Dick Shea. Shea's well-drained Willakenzie soil type and the meticulous care of the vines by Dick's vineyard manager, Javier Marin, yield spectacular fruit that is sought after by many winemakers.

Vintage 2004 came from two different blocks, with the younger 667 and 777 Dijon clone vines kicking off our harvest season early, on September 16. Block 26, Pommard clones were harvested on October 4. Grapes were harvested at an average of 23.8 degrees Brix, with an average pH of 3.31.

At the Winery

Fermentations were carried out with both commercial and indigenous strains of yeast. The wines were cold-soaked for five days, then each tank inoculated with either BM 45 or 71 B, Northern Italian commercial yeasts that promote complexity of color, flavor and aroma. Wines were then cellared for 11 months in a selection of 30% new French oak, balanced with a range of French oak cooperage from one to five years of age. The finished wine was racked once, and bottled unfiltered and unfiltered. Some sediment may occur.

At the Table

The deep black cherry color of this wine is matched by aromas of wild cherry and graham. In keeping with the typical Shea profile, a hint of forest mushroom adds depth. A round and luscious black cherry cola palate is backed by tight tannins and an acidic vein that will support aging.