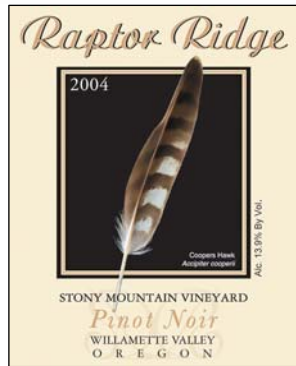




# Raptor Ridge



## **2004 PINOT NOIR** **Stony Mountain** **Vineyard**

Released March 2006  
144 Cases Produced

92 Points  
Editors' Choice  
Wine Enthusiast  
May 2006



### ***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 15-year-old Pommard Clone vines are own-rooted, and planted on a very steep slope that acts as a solar collector, aiding ripening during the warm summer days. Located far north in the coastal ranges, we often run into frost issues at Stony Mountain in the early spring – Mother Nature's way of thinning, and delaying bud break. Often the grapes that ripen to become wine are the secondary, later ripening clusters, resulting in more delicately flavored wine, with nice acidity, and bright fruit components that are never overripe. On October 4, 2004, the grapes came in at 22.7 Brix, 6.1 TA and 3.08 pH.

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

The fruit was destemmed and cold-soaked for six days. After cold soak, and at the outset of primary fermentation, the pH elevated to a much softer 3.5. 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 50% new French oak barrels for 10 months. The barrels selected for this vineyard designated release were the most representative of the classic smooth and seamless nature of Stony Mountain.

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

The 2004 Stony is still young and elusive at release. Having recently revisited a lovely 2002 Stony Mountain, we highly recommend cellaring if you can resist the temptation for up to four years! Sappy and sweet up front, this wine should smooth out with bottle maturity into a lovely example of Oregon Pinot noir. The classic Stony Mountain family traits prevail: nutmeg and other brown spices, with a hint of brown sugar. A fruit profile of pomegranate leans toward red cherry and strawberry fruit leather as the wine gets more air. At this youthful phase, a floral, crushed rose petal characteristic prevails. The berry nuances will be heightened as it ages, if our previous vintages are any indication.