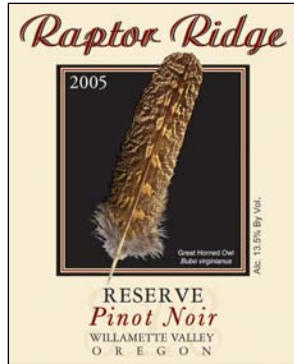




Raptor Ridge



2005 PINOT NOIR Reserve

Released Nov 2006
625 Cases Produced

92 Points
"Year's Best" 2008
Wine & Spirits
August 2007

91 Points
Wine Spectator
Mar 2007

In the Vineyard

2005 was a warm, dry vintage with significant 'heat unit accumulation' mitigated by light rains during veraison. Thankfully, those cooling rains rehydrated the vines and fruit, slowing the ripening process and preventing dehydration. Grapes for our Reserve Pinot noir were sourced from growing sites in Oregon's Yamhill and Washington Counties. The 2005 blend consists of grapes from the following vineyards, listed from highest to lowest volume: Stony Mountain Vineyard/Pommard, Meredith Mitchell Vineyard/Pommard, Hawks View Vineyard/Wadenswil, Couer de Terre Vineyard/Renelles Block (field blend, many clones), Shea Vineyard/114, Hawks View Vineyard/667, Bellevue Cross/Pommard and Shea Vineyard/777.

At the Winery

Harvested between October 6 and 17, must chemistries on the combined lots ranged from 22.5 to 24 Brix, TAs from 5.6 to 7.4, and pH from 3.20 to 3.42. Light amendments of Tartaric acid were made to some of the riper lots. Grapes were 100% destemmed into 1.5 ton fermenters and cool soaked at cellar temperature for four to six days. Select strains of commercial yeasts were added to most fermenters, with the exception of the Shea 777 tank. Wines were aged in a selection of French oak barrels, with an average of 38% new oak, in cooperage from Ramond, Ermitage, Francois Frere, Cadus, Seguin Moreau, and Dargaud/Jaegle.

At the Table

The 2005 Reserve is a deep garnet color. Its initially shy nose benefits from time in the glass. Aromas then evolve from dark cherry to plum. A silky texture in the 'attack' of this wine

maneuvers across the palate and builds toward a crescendo of fine tannins, spice, and fresh-picked blackberries. Drink from 2008 through 2013.

