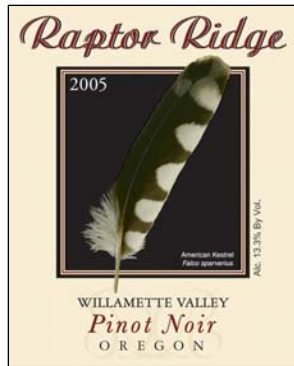




Raptor Ridge



2005 PINOT NOIR Willamette Valley

Released Nov 2006
615 Cases Produced

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 Willamette Valley Pinot noir were sourced from growing sites in Oregon's Yamhill and Washington Counties. The 2005 Willamette Valley blend consists of grapes from the following vineyards, listed from highest to lowest volume: Stony Mountain Vineyard/Pommard, Hawks View Vineyard/667 and Wadenswil, Meredith Mitchell Vineyard/Pommard, Yamhill Springs Vineyard/115, Bellevue Cross Vineyard/Pommard and Shea Vineyard/114.

At the Winery

Harvested between October 6 and 17, must chemistry 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 all fermenters, with the exception of the Yamhill Springs 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 Willamette Valley is light in color, with brilliant ruby clarity. Some tartrate crystals formed in vitro. Slightly reductive, meaty notes when first opened give way to high toned fruit and brown spice aromas with more time in the glass. Flavors of pomegranate and vanilla wash by with good

mid-palate weight. The wine concludes with a youthful tartness and lengthy finish on the palate. Drink from 2008 through 2012.

