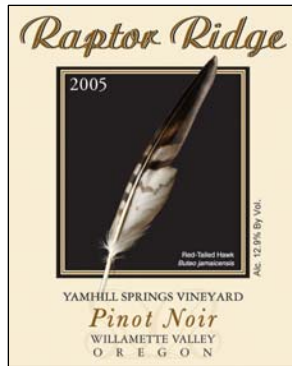




Raptor Ridge



2005 PINOT NOIR **Yamhill Springs** **Vineyard**

Released Nov 2006
190 Cases Produced

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

87 Points
Wine Enthusiast
July 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. We sourced Pinot noir from separate blocks of Yamhill Springs Vineyard, located in the Yamhill-Carlton AVA, 11 miles northwest of Yamhill, Oregon. The Dijon clonal selection consists of 113, 777, and 115.

At the Winery

The clone 115 Pinot noir block was harvested October 6 at 23.0 Brix, 6.5 g/L TA, and 3.25 pH. After taking about one inch of rainfall three days prior, the clone 113 and 777 blocks were harvested on October 12, with must chemistries of 20.8 to 21.8 Brix, TAs of 6.4 g/L, and pH in the range of 3.32. Grapes were destemmed into 1.5 ton fermenters and cool soaked at cellar temperature for four to six days. Whole clusters (15-20%) were layered back into the fermenters to promote more spice and mid-palate weight. Tanks of the 113 and 777 clones were soaked for eight hours, then treated to a saigner (to concentrate fruit to juice rations and make a nice Rosé). A native yeast fermentation was conducted to dryness on the 113 and 777 clones, while the 115 clone was fermented with BM45 yeast. Wines were aged in a selection of French oak barrels, with an average of 25% new oak, in cooperage from Francois Frere, Ermitage, and Seguin Moreau.

At the Table

Making its debut as a vineyard designate, the Yamhill Springs is medium ruby in color. A beautiful nose of nutmeg, cedar and strawberry fruit leathers with rose petals wafts from the glass. Fleshy, juicy and broad on the palate, a slight herb and graham background laces through a bright red cherry and strawberry rhubarb pie finish. Drink from 2008 through 2013.