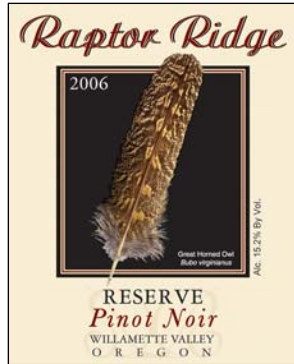




# Raptor Ridge



## 2006 PINOT NOIR Reserve

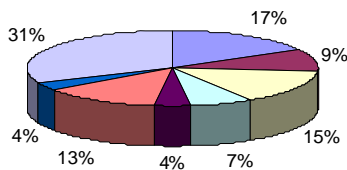
Released Oct. 2007  
1100 Cases Produced

90 Points  
Wine Advocate  
October 30, 2008

88 Points  
Wine Spectator  
September 30, 2008

94 Points  
Vinfolio  
March 4, 2008

### Reserve Blend: 2006 Vintage



- MMV (Pom) 17%
- BX (Pom) 9%
- Arbre Vert (Couny) 15%
- Stony (Pom) 7%
- Yamhill Springs (113, 777, 115) 4%
- Hawks View (667) 13%
- Hawks View (Wad) 4%
- Shea (115, 777) 31%

### In the Vineyard

In 2006, grapes received quite a bit of hang time to develop a lush and hedonistic flavor profile. By the time the right flavors developed in the grapes, the potential alcohols had risen to high octane levels! At Raptor Ridge, we eschew watering and acidifying our wines, so please enjoy this once-in-a-decade vintage — 2006.

Our earliest vineyard pick was Shea Vineyard on September 27. The last vineyard in was Yamhill Springs on October 12. Two new vineyards joined the supply to Raptor Ridge's Pinot noir program: the very old Arbre Vert Vineyard, and our own, very young Raptor Ridge Estate Vineyard.

### At the Winery

Grapes for our 2006 Pinot noir Reserve blend were sourced from the following sites throughout Washington and Yamhill Counties (in decreasing constituency of the blend): Shea Vineyard (clone 777), Meredith Mitchell Vineyard (Pommard clone), Hawks View Vineyard (clones 667 and Wadenswil), Arbre Vert Vineyard (Couny clone), Bellevue Cross Vineyard (Pommard clone) as well as a touch of Stony Mountain Vineyard (Pommard clone) and Yamhill Springs Vineyard (clones 777 and 113).

Grapes were harvested throughout a range as high as 26.6 Brix, 5.7 TA, and 3.55 pH to as low as 23.5 Brix, 5.3 TA, and 3.41 pH. In short, a very ripe vintage.

Grapes were 100% destemmed into 1.5 ton capacity fermenters and kept at ambient (55°F) temperatures. No artificial/mechanical cooling was applied and the fermenters were allowed to begin a natural (not inoculated) fermentation after about four days of soak time. On day five, each fermenter was inoculated with a strain of commercial yeasts: BM45, BGY, BRL97, RC212, and 71B.

The Reserve blend was aged in 44% new oak cooperage from a range of master French cooperages: Remond, Ermitage, Francois Frere, Cadus, Damy, and Seguin Moreau.