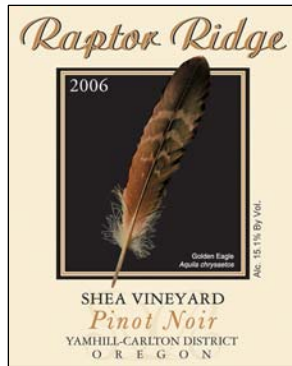




# Raptor Ridge



## **2006 PINOT NOIR** **Shea Vineyard**

Released Oct. 2007  
480 Cases Produced

90 Points  
Wine Advocate  
October 30, 2008

1 Out of 3 Clusters  
Northwest Palate  
July/August 2008

91 Points  
Wine Spectator  
Insider  
April 23, 2008

96 Points  
Vinfolio  
February 22, 2008

PinotFile  
September 15, 2008



### ***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.

Shea Vineyard is a lower level, warm site located in the coastal sedimentary soils of the Yamhill-Carlton District.

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

We harvested on September 27, bringing the fruit in at a range of 25.7 to 26.6 Brix, 5.4 to 5.7 TA, and 3.48 to 3.32 pH. 100% of the fruit was destemmed while adding about 30ppm of SO<sub>2</sub> post destemming. The fruit was harvested later in the day and came to the winery somewhat warm. No artificial/mechanical cooling was applied so indigenous fermentations began virtually immediately; the stuff rocked on! We immediately inoculated  $\frac{3}{4}$  of the fermenters with commercial strains of yeast, but allowed the remainder to ferment on their indigenous strains.

After 17 days of soak and fermentation, the wines were pressed off at between -0.8 and -1.5 Brix, settled overnight in tank and racked to barrel clean.

The 2006 Raptor Ridge Shea vineyard designate is a selection of our 20 best barrels: none of the barrels was 100% new! The cooperage was a range of once-used (20%), twice-used (15%), thrice-used (35%) and the remainder from good quality barrels of four or five uses. Cooperage selected was from Remond, Ermitage, and Francois Frere.

### ***Tasting Notes***

Ruby garnet in color. Slight mushroomy earthiness on the initial palate, followed immediately with crisp, wild cherry flavors. High toned and elegant aromas. Moderate palate weight. Lovely sappiness developing.