



# Raptor Ridge



## **2006 PINOT NOIR** **Yamhill Springs** **Vineyard**

Released Oct. 2007  
100 Cases Produced

1 Out of 3 Clusters  
Northwest Palate  
July/August 2008

92 Points  
"Year's Best" 2008  
Wine & Spirits  
April 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. Fruit for this bottling came entirely from Yamhill Springs Vineyard, Pinot noir Clone 115 on 3309 rootstock.

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

Harvested on September 30, the fruit was lusciously ripe: 26.1 Brix, 3.56 pH, 5.3 g/L TA. We destemmed 100% into 1.5-ton capacity fermenters, adding 22 ppm Potassium Metabisulfite. Each of two fermenters was allowed to rest in this aqueous stage for four days before inoculating with BM45 and BRL97 commercial yeast strains on day five.

A slow fermentation commenced within 48 hours, gathering vigor and heat throughout a ten-day primary fermentation period. After 16 days, on the skins the wines were gently pressed at no more than 1.1 bar of pressure, then tank settled overnight, inoculated with Enoferm Alpha malo-lactic culture and racked into barrels the next day.

An average of 39% new French Oak Cooperage was selected from a range of producers, toast levels and barrel ages to promote a diversity of aromas and a gentle approach to new oak. The wine finished M/L and élevage in the barrel, finishing at pH of 3.95, TA of 4.9 and 15.2% alcohol.

### ***At the Table***

Our '06 Pinot noir Yamhill Springs Vineyard possesses a deep garnet and plum color. Given air, aromas of plum meats and pomegranate emerge. The wine is broad, fleshy and full on the palate, with flavors of Italian plum, crushed cherries, and hints of savory spices. The ripe tannins offer a slight but firm grip that should hold this wine through seven to 10 years of bottle aging. May we suggest you serve this wine with tea-smoked duck, blanched haricot verts drizzled with hot olive oil infused with garlic and sliced almonds, and a side dish of skillet-fried new potatoes.