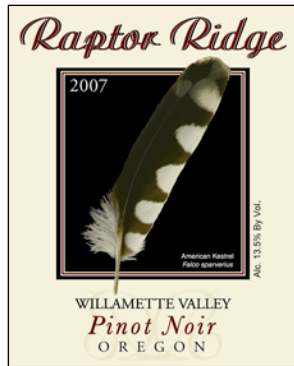




# Raptor Ridge

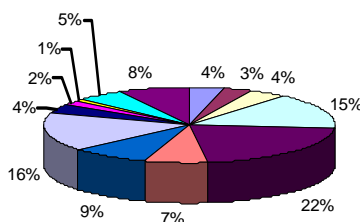


## 2007 PINOT NOIR Willamette Valley

Released Oct. 2008  
2037 Cases Produced

91 Points  
"Best Buy"  
Wine & Spirits  
August 2009

Willamette Valley Blend:  
2007 Vintage



- Gran Morraine 4%
- HVV Wad 3%
- Eds 4%
- YSV Wad 15%
- Stony 22%
- MMV 7%
- Dion-Shaw 9%
- HVV Coury 16%
- AVV 4%
- HVV 667 2%
- HVV 777 1%
- YSV 777/113 5%
- HVV Pommard/Wad 8%

### *In the Vineyard*

Our 2007 Pinot noir/Willamette Valley is a complex blend of 13 different vineyards and clones, each harvested, fermented and barrel-aged separately. Fruit in this cuvee was predominately sourced from the Laurelwood soils of the Chehalem Mountains AVA: Hawks View Vineyard (30%) as well as Shaw Mountain and Dion Vineyards (9%), Arbre Verte Vineyard (4%) and Eds Vineyard (4%). All of these sites have fairly mature vines, with Arbre Verte leading the pack at 28 years. The typical plummy notes and soft tannin profiles of the Chehalem Mountains AVA fruit were given form, structure and spice by blending fruit from sites in the McMinnville AVA: Stony Mountain Vineyard (22%) and a modicum from Meredith Mitchell Vineyard (7%).

### *At the Winery*

This vintage might best be described as focused and delicate. Purity of fruit flavors and naturally well-balanced juice chemistry were the rule. Harvest data ranged from a "bright" 21.2 brix, 5.9 g/L TA, and 3.24 pH from our Stony Mountain fruit; to 22.7 brix, 6.7 g/L TA, and 3.32 pH from the Yamhill Springs Wadenswil. Some other, smaller components of this blend came in at a rich and structured 23.6 Brix, 6.3 g/L TA, and 3.21 pH.

This 88-barrel blend was assembled mid-year and put back into a mixture of 32% new French oak cooperage before final racking, stabilization and bottling. Our selection of cooperage for barrel aging and elevating this vintage strove to accentuate complexity and nuance. Only 3.4% of the barrels were heavy toast, whereas 75% were medium, 16% were medium-plus, and 5.6% were light. The make-up of cooperage was mostly Remond, Cadus, Ermitage, and Seguin Moreau with a smattering of other suppliers.

### *At the Table*

This approachable Pinot has pleasing notes of plum and cherry cola on the nose. It opens with a light, high-toned cherry, but as it takes on air, finishes more fully and roundly with a focused dark cherry core and ripe plum meat nuances. Still young upon release, this wine will flesh out after its sixth month in the bottle. The boisterous balance of fruit and acid makes for a great wine-by-the-glass choice.