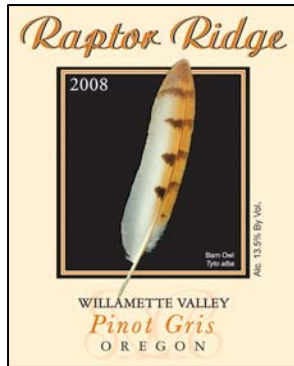




Raptor Ridge



2008 PINOT GRIS Willamette Valley

Released April 2009
945 Cases Produced

90 Points
First Place
California Grapevine
December 2009

89 Points
Year's Best/Best Buy
Wine & Spirits
August 2009

In the Vineyard

Our 2008 Willamette Valley Pinot gris is comprised of grapes from Yamhill Springs, Meredith Mitchell and Bellevue Cross vineyards. Crop yields, restrained to an average of 2.7 tons per acre, were harvested at an average of 23 Brix the week of October 15. While we were waiting for flavors to develop, the grapes became sweeter at the warmer sites. We balanced the cooler and later-ripening Bellevue Cross with the remaining vineyards, providing acidic structure to mitigate what otherwise might be an overripe or alcoholic Pinot gris. The marriage of these three complementary sites provides balance, fruitiness and complexity.

At the Winery

Fruit from all three vineyards was hand-sorted, keeping each vineyard's yield separate. In an effort to preserve the pure floral aromas and freshness of the harvested fruit, individual lots from each vineyard were pressed as whole clusters. Juice was cold settled, still in separate vineyard lots. These lots were monitored for flavor, aroma, and palate development to determine the role each should play in the final cuvee. Once settled, all lots were assembled in one tank and inoculated with CY3079 yeast to boost fermentation to 60° F. The tank was then chilled to 52° F for a slow, 3-month-long cold fermentation. The wines never went through malo lactic fermentation, which further preserves the freshness of fruit and brightness of acidity. To avoid creating an overly hot, alcoholic wine, fermentation was arrested at 13.3% alcohol leaving a bit over 1% residual sugar. The wine was finished with a light bentonite fining, and filtered through plate and frame to less than 0.2 microns to stabilize the wine for bottling in late February.

At the Table

This wine is a balance of three of our favorite characteristics, one from each vineyard. From the Yamhill Springs Vineyard, the most early ripening, lush pear and apple flavors and aromas round out the palate. From Meredith Mitchell, we derive a nice minerality and spice that cuts the fruit before it gets too overwhelming. Finally, from Bellevue Cross, our last site to ripen, we always know we can depend on some citrus notes and a nice acid framework. We pair this complex Gris with one of our favorite house recipes: Coq au Vin (dahloo), a curried version of the standard french dish. See our website for the recipe!