

Raptor Ridge Winery

FOR IMMEDIATE RELEASE

Contact: Annie Shull, Proprietor, Director of Sales & Marketing 503.887.5595
Annie@RaptorRidgeWinery.com 18700 SW Hillsboro Hwy, Newberg, OR 97132

RAPTOR RIDGE WINERY LANDS IN THE CHAHALEM MOUNTAINS

Newberg, Ore. (October 18, 2010) [Raptor Ridge Winery](#) announced today a new location. After years of hop scotching around various locations in the North Willamette Valley, Raptor Ridge Winery finds a permanent home surrounded by its estate vineyard and breathtaking views of Mount Hood, Adams, St. Helens, and on a clear day, even Mt. Rainer. Only 13 miles from downtown Portland, the winery is perfectly situated to accommodate quick excursions to wine country from the big city.

Founded in 1995 by Winemaker Scott Shull, early vintages were produced in a renovated horse barn next to his home. The business expanded in 2000 with the addition of Scott's wife Annie Shull as Co-Owner and Sales and Marketing Director. Demand forced growth, and the Shulls found themselves moving their wine production off their property and into a number of shared winery spaces from Gaston to McMinnville. Most recently Raptor Ridge was located in Carlton, Oregon.

Planting of the Estate Vineyard began in 2001 and concluded two years ago, with a total of 18 acres under vine. The majority of the acreage is planted to Pinot noir. Small amounts of Pinot Gris and Gruner Veltliner also take root on the site. The warm, rolling Laurelwood-soils slope has East/Southeast exposure, like many vineyards in Burgundy

Construction of the 9400 square foot facility commenced in October of 2009, when [Pihl Excavating](#) moved the first earth for the foundation. The tight schedule was managed on time by [Andrew Scott Construction](#) under the masterful guidance of Foreman Roger Collins. The facility was designed by [Lawrence Ferar & Associates](#); lead architect on the job was Reed Lewis. Neighbors have complimented Ferar & Associates' design and how it fits the contours of the land and both captures as well as compliments its' natural surroundings.

The Shulls are thrilled with the prospect of having their own winery home. Since inception the business has been run "from the kitchen table". The new facility sports a 7400 square foot production floor/lab/and underground barrel room, and a 2000 square foot second floor with tasting room, sales offices, bathrooms, and kitchen facility for private events. "...and the best part?" Says Annie Shull, "it's a 2 mile bike ride from home!" The best part for visitors is tasting critically acclaimed Oregon Pinots in the open-air tasting room with clear views of the vineyard and the surrounding mountains. Raptor Ridge has been honored two of the last three years as a "Top 100 Winery of the Year" by Wine & Spirits Magazine.

Scott Shull, founder, winemaker, vineyard owner, thinks of it more in terms of a tractor commute. "We don't have traffic jams out here," quips Shull, "but please don't run into the tractor driver, or you'll kill the winemaker!" Shull also works for Intel as a Director in the Ecotech Energy group. His favorite weekend escape is into the cab of his tractor to commune with his vinerows.

The new Tasting Room features an innovative "Apothecary" station, (see accompanying document for more information), allowing guests to educate their olfactory senses by sniffing samples of key aromas in wine. Tours and tastings of the facility are offered by appointment. Call 503.628-VINE (503-628-8463) to make arrangements.

Tasting Room hours are seasonal-

Mid- January to Mid- March: Saturday - Sunday 11 a.m. to 4 p.m.

Mid-March to Mid-December: Thursday - Monday 11 a.m. to 4 p.m.

The new winery doors opened Labor Day Weekend 2010 to the public. A Grand Opening Celebration is set for October 23rd and 24th from 11 a.m. to 4 p.m. both days. Tasting fee is \$10.00 per person and waived for wine club members. More information can be found at www.RaptorRidgeWinery.com.

About Raptor Ridge Winemaking Philosophy

Our winemaking philosophy has three tenets:

1. Personal involvement with the vines
2. A working knowledge of every barrel of wine
3. Maintaining a balance of science, tradition, and spirituality

Our approach to winemaking focuses as much on the vineyard as the cellar. Winemaker Scott Shull partners with our growers in pruning, trellising, cluster counting and thinning, leaf pulling, quality monitoring, and all harvest decisions. During harvest, Scott is in the field alongside seasonal workers, and often transports the wine grapes back to Raptor Ridge where he oversees the "crush." Scott intervenes as little as possible in the miracle of wine, employing a full knowledge of fermentation science only to enhance quality.

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