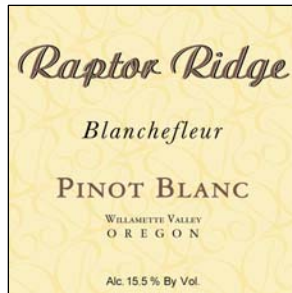




Raptor Ridge



**2002
PINOT BLANC
Blanchefleur
Dessert Wine**

Released Feb 2004
76 Cases Produced

In the Vineyard

Fruit for this dessert wine came from Winters Hill Vineyard, on the southwestern slopes of the Red Hills of Dundee. Grapes were harvested at 22.5 Brix and pH of 3.28.

At the Winery

Grapes were frozen within hours of being freshly harvested. Whole clusters of frozen grapes were then pressed, yielding a luscious honey-like juice at 28 degrees Brix. Wine was fermented on a base of bentonite for clarification. Finished wine was sterile-filtered and bottled at 15.5% alcohol and 8% residual sugar.

At the Table

Aromas of melon, citrus, and honey on the nose, a supple mouth feel yields to delicate acidity and ripe mango on the finish. Great with angel-food cake, almond crème brûlée, a cheese course, or standing alone as a light dessert in itself.