



# Raptor Ridge



**2002 PINOT NOIR**  
**Meredith Mitchell**  
**Vineyard**

Released Feb 2004  
138 Cases Produced

89 Points  
Wine & Spirits  
April 2004



### ***In the Vineyard***

Susan Meredith and Frank Mitchell's Vineyard is located 10 miles southwest of McMinnville, Oregon in the Coastal Mountain range. Soils are a thin Yamhill variety, with broken basalt scattered throughout. Low yields, rocky soil, and pronounced ripeness with driving acidity contribute to a jammy intensity. In 2002, the grapes were cropped at 1.5 tons per acre, harvested at 23 Brix and 3.34 pH.

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

Fermentations were carried out with strains of yeast isolated from famous Italian regions: Barolo and Brunello Montalcino. Freshly destemmed grapes completed a four-day cold soak; each tank was then inoculated with a different strain of commercial yeast to promote complexity of flavor, aroma, and color. Fermentation began on day five, with punch downs occurring every six hours around the clock. After a 92°F fermentation temperature spike, wines were pressed at the end of a 10-day primary fermentation. The new wine was settled for an additional week, and inoculated for secondary Malo Lactic fermentation. Wines were then drained to barrels and cellared for 11 months in a selection 50% new French oak, with the balance being a range of cooperage from one to six years of age. The finished wine was racked once, and bottled unfiltered and unfiltered. Some sediment may occur.

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

Our 2002 Meredith Mitchell Pinot noir is a vibrant color of deep plum. Exhibiting its typical concentrated nose of cassis, with notes of sandalwood and sage, this vintage is also showing the vine age – we're finally getting some slate and mineral notes as the roots dig deeper. The nose is nicely matched by raspberry and chocolate on the palate with an attack of blackberry and plum. Lurking under the surface is a touch of white chocolate. The finish lingers on. Enjoy now through 2011 with hearty dishes such as lamb and rosemary or Osso Buco on polenta with melted brie.