



Raptor Ridge



2003 PINOT NOIR Reserve

Released Nov 2004
372 Cases Produced

"Year's Best
Pinot Noir" List
Wine & Spirits
April 2006

93 Points
Wine & Spirits
June 2005

93 Points
Wine Spectator
May 2005

Highly
Recommended
Northwest Palate
March/April 2005

In the Vineyard

Our 2003 Reserve Pinot noir is a blend of wine grapes from across Yamhill County. Vineyards and clones included are Meredith Mitchell (MMV) and Stony Mountain (Stony) Pommard clones, a touch of Wadenswil clone from Shea Vineyard, and a Coeur De Terre (CdT) field blend. Soil types in these vineyards include Willakenzie and Yamhill. Fruit from each vineyard was harvested at an average of 24 Brix, with an average pH of 3.25.

At the Winery

Grapes from each vineyard were fermented separately, using a diverse selection of yeasts and cooperage. For the blend, we selected the best barrels of wine from each vineyard that exhibited a balanced, consistent "Taste of Raptor Ridge." Rather than suggest any one vineyard, the resulting blend exhibits the consistent complexity of our finest vineyard designates.

At the Table

This wine achieves the balanced spectrum of color, aroma, taste, structure, mouthfeel, and texture that we were after. Dark garnet red, this wine's nose is nicely tempered by subtle aromatics of cedar and carmel barrel toast, a classic signature of our Ermitage cooperage. Floral and fruit are equally present, with hints of rose petal and pomegranate. The Reserve is a full, round and silky wine with fine grained tannins. The flavors fall firmly into the red fruit camp, thanks to the addition of Shea Vineyard this year. An extra measure of fleshiness from Stony Mountain Vineyard rounds out the blend. Pomegranate,

strawberry, and concentrated raspberry flavors pair perfectly with cedar planked Steelhead and a raspberry Pinot noir reduction. The Reserve is very approachable now, soft in the mouth, with reasonable acidity to support the fruit and extend the finish.

RSV Blend: 2003 Vintage

