



Raptor Ridge



2004 PINOT NOIR Reserve

Released Nov 2005
323 Cases Produced

90 Points
Wine Enthusiast
May 2006

90 Points
Wine & Spirits
April 2006

In the Vineyard

Our 2004 Reserve Pinot noir is a blend of wine grapes from throughout the North Willamette Valley. Vineyards and clones included are Meredith Mitchell (MMV) and Stony Mountain (Stony Mt.) Pommard clones, both Wadenswil and Dijon clones from Shea Vineyard, and Dijon clones 667 and 777 from Hawks View. Soil types in these vineyards include Willakenzie and Yamhill from Yamhill County, and Laurelwood from Washington County. Fruit from all vineyards was harvested at an average of 23.6 Brix, with an average pH of 3.17.

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 of the past.

At the Table

This wine achieves the balanced spectrum of color, aroma, taste, structure, mouthfeel, and texture that we were after. Purple garnet in color, this Reserve shows shy aromas of rose petal and toasted graham. With air, these aromas become more pronounced. A broad approach of raspberry with complex blackberries and meaty plum on the front palate leads to an

organizing frame of bright cherries with a vein of acidity. Ripe tannins add grip, but not too much. Best 2009-2011, though approachable now if given time in the glass.

Reserve Blend: 2004 Vintage

