



Raptor Ridge



2004 PINOT NOIR Willamette Valley

Released Nov 2005
509 Cases Produced

90 Points
Editors' Choice
Wine Enthusiast
May 2006

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

93 Points
Wine & Spirits
April 2006

In the Vineyard

Our 2004 Willamette Valley Pinot noir is a blend of wine grapes from throughout the North Willamette Valley. Half of the blend is comprised of vineyards and clones from Yamhill County, including Meredith Mitchell (MMV) and Stony Mountain (Stony Mt.) Pommard clones, a field blend from Harbinger, and both Wadenswil and Dijon clones from Shea Vineyard. The largest portion of the blend is comprised of Dijon clones 667 and 777 from Hawks View Vineyard in Washington County. Soil types in the Yamhill County vineyards include Jory, Willakenzie and Yamhill. Hawks View is planted on Laurelwood soils – a new blending component for us. 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 barrels of wine from each vineyard that exhibited a balanced, consistent "Taste of Raptor Ridge." The resulting blend exhibits the past consistency and value of our Yamhill County blended wine program, now called Willamette Valley due to the addition of winegrapes from Washington County.

At the Table

Clear garnet in color, this wine exhibits the aromas and flavors of classic Laurelwood and Yamhill series soil profiles, with a touch of Shea Vineyard earthiness. Fresh plums and blueberries dominate the broad palate, with a long, multilayered finish. Though still young, this wine is already showing a very food-friendly balance of softness and acidity.

WVPN Blend: 2004 Vintage

