



Raptor Ridge



2005 PINOT NOIR Meredith Mitchell Vineyard

Released Nov 2006
170 Cases Produced

89 Points
Wine & Spirits
August 2007

91 Points
Wine Enthusiast
July 2007



In the Vineyard

2005 was a warm, dry vintage with significant 'heat unit accumulation' mitigated by light rains during veraison. Thankfully, those cooling rains rehydrated the vines and fruit, slowing the ripening process and preventing dehydration. We sourced Pinot noir from both the Alta upper block and Martha lower block at Meredith Mitchell Vineyard, in the McMinnville AVA, five miles northwest of McMinnville, Oregon.

At the Winery

The Pommard Pinot noir was harvested October 17 at 22.7 Brix, 7.1 g/L TA, and 3.19 pH. Grapes were destemmed into 1.5 ton fermenters and cool soaked at cellar temperature for four to six days. Tanks were fermented with "wild" yeasts as well as BM45 and BRL97 yeast, isolates from Brunello Montelcino and Barolo, respectively. Wines were aged in a selection of French oak barrels, with an average of 53% new oak, in cooperage from Ermitage and Ramond.

At the Table

The 2005 Meredith Mitchell is dark and brooding. It is inky in color, with aromas of blackberry, black cherry, cassis fruits, brown spices, and oak. Sappy and firm on the palate, the wine has nicely structured tannins to support the fruit. Blackberries and baker's chocolate open the flavor profile, and the mid-palate finishes with a grip that should evolve with more bottle age. Drink from 2008 through 2016.