



Raptor Ridge



2005 PINOT NOIR **Shea Vineyard**

Released Nov 2006
375 Cases Produced

90 Points
Wine Enthusiast
July 2007

90 Points
Wine Spectator
June 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 block 33 (777 clone) and block 11 (114 clone) of Shea Vineyard, in the Yamhill-Carlton AVA, about five miles east of Yamhill, Oregon.

At the Winery

The 777 clone Pinot noir was harvested on September 27 at 24.8 Brix, 6.9 TA, and 3.28 pH. 114 clone Pinot noir was harvested October 6 at 24.0 Brix, 5.6 TA, and 3.27 pH. Grapes were destemmed into 1.5 ton fermenters and cool soaked at cellar temperature for five days. The 777 clone Pinot noir was fermented with BM 45 yeast, an isolate from Montalcino, Italy. The 114 clone of Pinot noir was fermented with "wild" yeasts as well as BGY (a Burgundy isolate) and 71B yeast. Wines were aged in a selection of French oak barrels, with an average of 47% new oak, in cooperage from Ramond, Ermitage, Francois Frere, Cadus, Seguin Moreau, and Dargaud/Jaegle.

At the Table

A deep garnet color, the 2005 Shea has a lovely nose of rose petal and white peach, with inviting layers of all manner of ripe cherry fruits. It is luxurious across the palate, yet possessing enough acidity to bolster the fruit for a decade. Fresh fruit flavors of ripe Bing cherry, caramel, and hints of earth. Drink from 2007 to 2015.