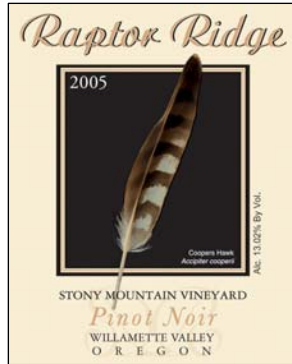




# Raptor Ridge



## **2005 PINOT NOIR** **Stony Mountain** **Vineyard**

Released Nov 2006  
245 Cases Produced

88 Points  
Wine Spectator  
May 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 the easternmost and steepest rows of Stony Mountain Vineyard, in the McMinnville AVA, 15 miles northwest of McMinnville, Oregon.

### ***At the Winery***

This Pommard clone of Pinot noir was harvested October 17 at 22.3 Brix, 5.5 g/L TA, and 3.42 pH. Grapes were destemmed into 1.5 ton fermenters and cool soaked at cellar temperature for four to six days. Whole clusters (10-15%) were layered back into the fermenters to promote more spice and mid-palate weight. Tanks were fermented with 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 35% new oak, in cooperage from Francois Frere, Ermitage, Marcel Cadet, and Seguin Moreau.

### ***At the Table***

This vineyard designate is a medium ruby color, with a slightly reductive nose early, and hints of baker's chocolate. With more time in the glass, high-toned aromas of red cherry and fresh plum develop. This wine is silky and elegant in the mouth, giving way to bright, wild cherry flavors lingering only slightly in a diminuendo. This vintage should deepen and develop with bottle maturity if our previous vintages are any indication. Drink from 2007 through 2013.