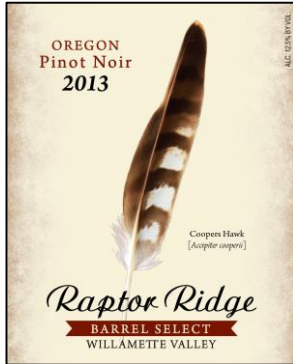


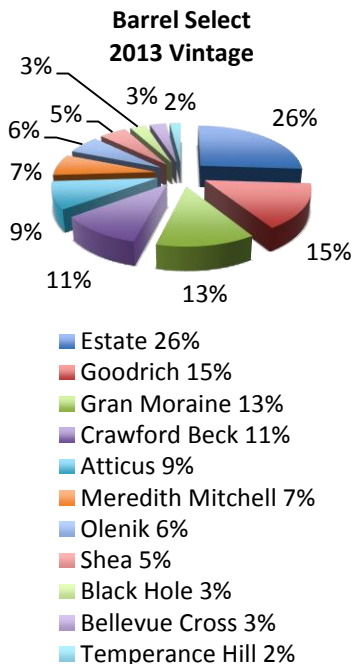
# Raptor Ridge

W I N E R Y



## 2013 PINOT NOIR Barrel Select

Bottled Aug 2014  
12.5% Alcohol



### ***In the Vineyard***

We are thrilled to offer this new blend of 100 percent Pinot noir from our premium Estate Vineyard, and multiple vineyard partners throughout the Willamette Valley. Our promise with this wine is to craft a modestly-priced Pinot noir that is expressive of each vintage in the Willamette Valley.

We harvested the grapes for this vintage in multiple passes between September 23 and October 12. Harvest chemistry was, on average, 21.9 Brix, 3.57 pH, and 5.1 TA.

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

Grapes were 100 percent destemmed and cold soaked for four days. Fermenters were then warmed to 75°F and inoculated with both commercial yeast (William Selyem, BM-45, BRL-97, BGY, 71-B) and native yeasts, then fermented for 13 days. After gently pressing the newly-fermented wine off its skins, we settled the wine in tank for 24 hours then racked clean into barrels made by various French coopers, applying 25 percent new oak intensity, for nine months.

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

We are eager to share this approachable sipper around the dinner table. The nose is pretty, with soft notes of red fruits like red currants, red raspberry and a meaty spice, with a hint of Oregon forest floor that cries out for chanterelles. The palate has an ample finish with notes of black tea and cherry compote. Enjoy now with chicken marsala, grilled herbed salmon, or cellar to see how this wine evolves. Feel free to decant this wine to encourage aroma development at the table.