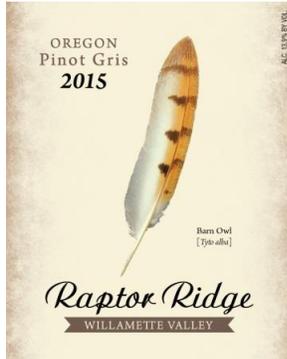


# Raptor Ridge

W I N E R Y



## **2015 Pinot Gris**

### **Willamette Valley**

Bottled March 2015  
13.9% Alcohol  
Fewer than 2400 cases

With a richly ripened, bountiful harvest presenting itself early in the summer of 2015, we strategically tuned our crop loads to mitigate over-ripening. This was particularly important for Raptor Ridge to maintain its consistent style of balance between fruit and acidity in our fresh, food-friendly white wines.

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

The challenge of vintage '15 had to do with getting the fruit from all 4 source vineyards harvested quickly before the ripening process of a very warm, sunny vintage got away from us. The harvest chemistries from Dion and Hawks View vineyards in the Chehalem Mountains, Bellevue Cross Vineyard in McMinnville, and Rudolfo Vineyard in the Southern Willamette Valley all hit upon average 24.2 Brix, pH of 3.43, and TA around 5.9.

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

Wine grapes were whole-cluster pressed, and fresh juice was clarified with a light bentonite fining before racking to temperature-controlled stainless steel fermentation tanks. A long, slow, 120-day fermentation allowed this vintage's complex and layered aromatics from four Willamette Valley sources to marry. Two separate fermentation vessels allowed us to employ diverse commercial yeast strains—CY3079 and 58W-3. At the desired balance point of 2 g/L residual sugar and 5.7 g/L acidity, fermentation was arrested by cold stabilizing at 27°F for two weeks. The wines were gently cross-flow filtered, and sterile-filtered at bottling in early January.

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

Heady aromas of ripe pear, juicy cantaloupe, and a hint of banana are seasoned with honey and an intriguing touch of spice. Rich and plush at first sip, transitioning to a crisp and palate-cleansing acidity that wraps around sunny flavors of lemon and fresh grated ginger. This food-friendly approachable gris is consistent with previous vintage styles, and offers some great exotic food pairing options from Thai Curry to Indian Chicken Tikka Masala.