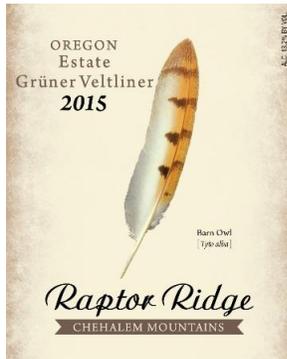


# Raptor Ridge

W I N E R Y



## **2015 Estate Grüner Veltliner**

Bottled March 2016

13.2% Alcohol  
Fewer than 400 cases

Grüner Veltliner is a 'racy' white wine grape variety grown primarily in the Loess soils of Austria, Slovakia and in the Czech Republic. In 2006 we planted this varietal in the Loess soils of our Estate Vineyard in the Chehalem Mountains. Grüner has a reputation of being a particularly food-friendly wine that works with a variety of cuisine such as shellfish, white meats or spicy food. This acid-and-citrus-driven wine can punch through to deliver zest and cleanse the palate.

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

Vintage 2015 broke the record for our largest Grüner Harvest to date, with our 10-year old vines having gained the maturity to produce well. An early and ample fruit set brought on by warm, sunny, spring weather delivered about 7 tons to the acre of beautifully ripened, golden-green clusters. Harvest date was Sept. 27<sup>th</sup> - fully two weeks earlier than normal, in this very warm vintage. Still the chemistry was well balanced: Harvest Brix, the driver of potential alcohol, was a moderate 22.6 with pH of 3.36, and TA at 5.4 g/L.

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

The grapes were pressed whole cluster, and cold-settled with a light bentonite fining. We inoculated with 58w3 yeast, a strain isolated in the vineyards of Alsace, and fermented for 154 days in stainless steel at cool temperatures to retain fresh fruit tastes and floral aromatics. No M/L was employed. The wine then cold stabilized, and cross-flow filtered before sterile bottling.

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

We love Grüner Veltliner's versatility, due to the balanced fruit, acid and minerality when pairing with a wide variety of fare. Aromas of Asian pear, exotic starfruit, melon, and white flowers waft from the glass on a wave of talc. Bright, green apple; lime zest; and almond, finishing on a peppery note, this wine offers a classic Grüner flavor profile. The palate is tense and energetic thanks to integrated acidity that lifts and lengthens the memorable finish. Though this would be superb with anything from spicy Thai to delicate fish preparations, we keep hankering for raw oysters on the half shell whenever we open a bottle!