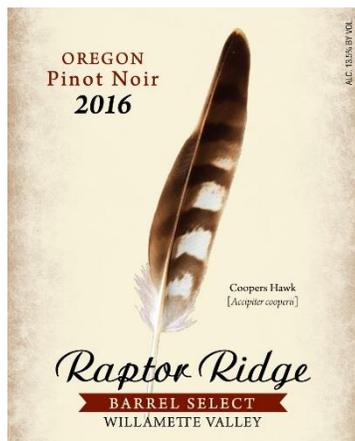


Raptor Ridge

W I N E R Y



2016 Pinot Noir Barrel Select

Bottled August 2017
13.5% Alcohol
3050 cases

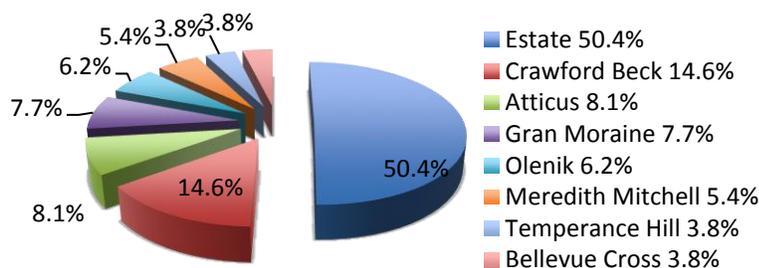
Our Barrel Select Pinot Noir is our most diverse and complex blend of 100 percent Pinot noir from our Estate Vineyard, and multiple vineyard sites throughout the Willamette Valley. Our winemaking team “tunes” and “tweaks” various trial blends comprised of percentage-wise mixes from over 100 barrels hand-picked from our cellar before arriving at each year’s decision for the Barrel Select blend. Our intent with this wine is to craft a modestly-priced, excellent Pinot noir that is truly a taste of the Willamette Valley in the glass.

In the Vineyard

With a record-early bloom and a richly ripened, bountiful harvest presenting itself in early Sept. of 2016, we 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. Our Pinot Noir vineyard sources all hit upon average 24.3 Brix, pH of 3.58, and TA around 5.2.

At the Winery

We bring in our Pinot Noir and cluster sort before destemming into small 1.5 ton fermentation vessels. Each Pinot noir lot saw on average 5 days of colds soak, and an average of 17 days skin contact. Fermented exclusively with WS yeast to give a fruit forward, clean fermentation. The 2016 Barrel Select spent 11 months aging in 18% new French Oak.



At the Table

In keeping with previous vintages, the 2016 Barrel Select has a robust aromatic profile spanning from earthy forest floor, spicy cedar and cigar box, to brown-spice profiles, and then ventures in to dark, ripe black cherry and Italian plum. The palate has hints of tar with a good acid/fruit tension. Though the fruit is ripe, it also has a vibrancy in the long, ripe, black tea tannin finish. We pair this with our favorite weekly meal of Pacific Northwest Steelhead or Copper River Salmon with berry compote and a marinated kale, pecan and cherry salad.