

## Raptor Ridge Company Overview

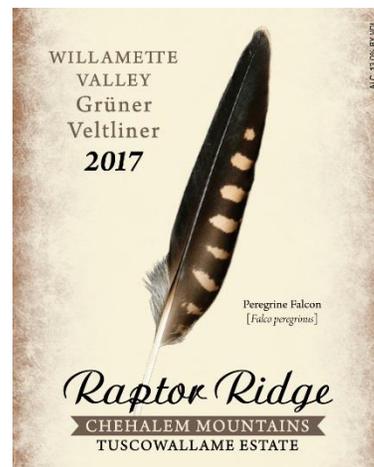


We founded Raptor Ridge in 1995. Named for our location on a ridge in the Chehalem Mountains AVA, Raptor Ridge is a haven for our native raptors. We specialize in hand-grown single vineyard Pinot Noir sourced from select Willamette Valley sites plus our own estate, Tuscowallame Vineyard. We create intriguing wines by blending intuition honed over 23 vintages with the methodical approach of maintaining hundreds of separate lots. The result is an array of vineyard specific barrels, providing diversity and nuance to the final cellar-crafted cuvées. -Annie & Scott Shull, Proprietors

### 2017 Tuscowallame Estate Grüner Veltliner

Grüner Veltliner is a racy white wine grape varietal 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.

This vintage, to create more palate weight and complexity, we fermented 9.4% of the total volume in neutral French oak barrels, using VL1 yeast. The balance of the juice was fermented in stainless steel tank using 58W3 yeast. This is a departure from our traditional 100% stainless-steel fermentation. We consider this wine “distinctive” because it is one of only a handful of Pacific Northwest Grüner Veltliners, and one of very few domestic wines of its type. At the same time, our Estate Vineyard soil bears a strong resemblance to that of Lower Austria, so we feel Grüner is right at home on our Chehalem Mountains property.



### Production Statistics

- **Bottled:** February 8, 2018
- **Alcohol:** 13%
- **Case Production:** 315 cases, 39 Kegs (19L)
- **Harvest Dates:** October 16, 2017
- **Brix:** 21.5
- **pH:** 3.22
- **TA:** 5.9
- **100% Whole Cluster Pressed**
- **Light Bentonite fining in cold settling tank**
- **Oak:** 9.4% of volume fermented in neutral French Oak
- **SRP:** \$20

### Winemaker's Sensory Notes:

Aromas of juicy pineapple and white tea flowers waft from the glass. The palate is energetic, crisp and clean with refreshing floral notes of gardenia and flavors of pear. In the underlying layers there is a hint of Grüner Veltliner's trademark white pepper accompanied by clove on the finish.