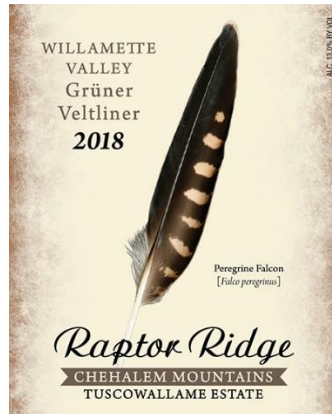


Raptor Ridge

W I N E R Y



2018 Grüner Veltliner – Tuscowallame Estate

Chehalem Mountains - Willamette Valley

Raptor Ridge Estate Grüner Veltliner was planted in 2006 on our Chehalem Mountains Estate, Tuscowallame Vineyard. Situated at about 500 feet elevation on Laurelwood Soils that resemble the loess soils of Austria, the site is ideal for producing new- world Grüner. This vintage, to create more palate weight and complexity, we fermented 9.1% of the total volume in neutral French oak barrels, using a yeast specifically for Gruner Veltliner. The balance of the juice was fermented in stainless steel tank using 58W3 yeast. This is our 2nd year incorporating barrel fermented wines with our traditional tank 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. Gruner is a unique white varietal in that it can have a vegetal white pepper characteristic caused by the terpene rotundone.

- Bottled: February 18th, 2019
- Alcohol: 13%
- Case Production: 470 cases (9L) & 30 Kegs (19L)
- Harvest Date: October 12th, 2018
- Brix: 21.3
- pH: 3.20
- TA: 6.1 g/L
- Whole Cluster Pressed 100%
- Light Bentonite fining in cold settling tank
- 90.9% Stainless Steel fermentation using 58W3 yeast. No Malo-Lactic Fermentation.
- 9.1% fermented in neutral French Oak barrels for 2.5 months using TM Veltliner F3 yeast. No Malo-Lactic Fermentation.
- Suggested Retail Price: \$20