



# Raptor Ridge



## **2010 PINOT NOIR Meredith Mitchell Vineyard**

Bottled Aug 2011  
13.0% Alcohol  
Released Oct 2012  
Fewer than 175 Cases

92 Points  
Wine Spectator Insider  
July 24, 2013

93 Points  
The Tasting Panel  
June 2013

89 Points  
Wine & Spirits  
Apr 2013



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

Since vintage 2000, we have sourced fruit from Frank Mitchell and Susan Meredith and their eponymous vineyard. We've always worked with own-rooted, Pommard clone fruit sourced from the "hog's back" of the vineyard — the inflection point where the east-facing slope switches its tilt toward a southwesterly slope. Here, the soils are the thinnest and rockiest with the greatest outcropping of broken basalt at the surface.

Grapes were harvested October 22. Harvest chemistry was 21 Brix, 3.14 pH, and 8.8 TA.

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

Grapes were 100% destemmed and cold soaked for eight days. Fermenters were then warmed to 73°F and inoculated with specific commercial yeast strains, BM45 and 71B. Fermentations were strong and hot and finished completely dry after a total of 21 days on the skins. Wines were gently pressed and settled in tank for 48 hours then racked to a range of 10% new French oak barrels from various coopers (Cadus, Ermitage, and Remond).

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

Having worked with Meredith Mitchell for ten years, we've come to expect some recurring themes in this wine. In the glass this wine is intensely colored with a ruby purple hue. We can always spot this a mile away! On the nose this effusive wine is all about blackberries and raspberries. The palate echoes the black- and red-fruited theme, adding on black cherries, black tea and baking chocolate! With its judicious use of tannins, this wine will certainly respond well to aging. Or if you cannot wait, enjoy now with something meaty off the grill!