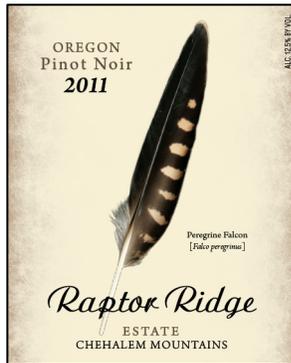


Raptor Ridge

W I N E R Y



2011 PINOT NOIR Estate

Bottled Aug 2012
12.5% Alcohol
Released May 2013
Fewer than 600 cases

The Tasting Panel
Dec 2013
91 Points

Sunset International
Wine Competition 2013
Silver Medal

In the Vineyard

As with the preceding vintage year, a cool, wet spring delayed bud break and bloom, setting up 2011 for late ripening harvest. Ample sunshine and modest warmth, particularly in the critical post-verification timeframe, drove our Estate Pinot noir across the ripening goal line just prior to the fall rains. Harvesting later than accustomed, we brought this fruit in October 25 with an average chemistry of 21 Brix, 3.42 pH, and TA Levels of 7.4 g/L; all indicators of a lower alcohol, balanced and potentially soft and elegant wine.

At the Winery

This fruit was cold soaked for 10 days, then quickly warmed to 72°F and inoculated with a single yeast strain (Williams Selyem liquid culture). After an 11-day fermentation cycle, the new wine was gently pressed off and settled clean in tank for 48 hours before going to barrel. A variety of cooperage was employed, using French oak from Atelier, Tonnelier O, Cadus and Deferrari — 27% of which was new oak. A 9-month élevage consisted of gently warming the barrel room to 64°F for 6 weeks in support of timely completion of (inoculated) M/L, followed by a chill down to 52°F for the balance of the barrel aging. Select blocks, clones and barrels were blended together and returned to barrel for two more months prior to bottling just before the next harvest. For this Estate vineyard designate, we selected only the finest barrels that demonstrated elements of silky texture, bright red fruit notes, subtly integrated sweet new oak, and finely polished tannins.

At the Table

This beautiful expression of our Estate vineyard Pinot noir is a stunner on all fronts! In the glass, this wine is vibrant garnet with fantastic clarity. The nose greets you with red cranberry, red cherry, and crushed raspberry, with soft meaty notes of seasoned leather and ripe savory notes. On the palate, one is greeted by generous red fruits like cherry pie and raspberry leaf, wrapped up in a firm structure of tannin and crisp acidity. This wine will age well in your cellar, or enjoy now with rich buttery northwest salmon.