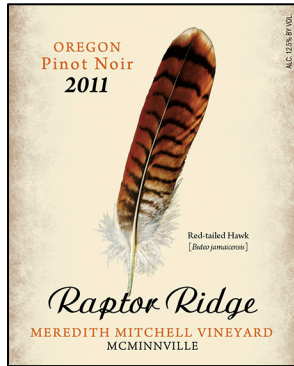


Raptor Ridge

W I N E R Y



2011 PINOT NOIR Meredith Mitchell

Bottled Aug 2012
12.5% Alcohol
Fewer than 300 cases

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 fruit sourced from the "hog's back" of the vineyard—the inflection point where the south-facing slope switches its easterly tilt toward a westerly slope. Here, the soils are the thinnest and rockiest with the greatest outcropping of broken basalt at the surface. Stress is common for these vines.

Grapes were harvested November 1. Harvest chemistry was 19.3 Brix, 3.11 pH, and 9.4 TA.

At the Winery

Grapes were 100% destemmed and cold soaked for 12 days. Fermenters were then warmed to 73°F and inoculated with specific commercial yeast strains, (GRE). Fermentations were strong and hot and finished completely dry after a total of 20 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, Billon, and Remond) for 9 months.

At the Table

Having worked with Meredith Mitchell for 14 years, we've come to expect the unexpected with this wine. In this vintage we are impressed with the diversity of fruit showing, given the cool growing year. On the nose, ripe red cherry and plums dominate, enveloped in a unique earthiness suggesting wild game, toasted nuts and Hibiscus tea. On the palate, young fruit like tight Italian plum, and tart blueberries intermingle with black cherry juice. This wine will certainly respond well to aging, and welcomes decanting now for early enjoyment. Serve with Mediterranean spiced pork chop, or a lean steak off the grill.