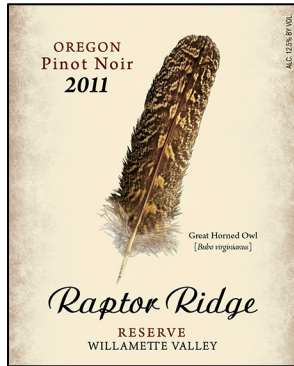


# Raptor Ridge

W I N E R Y



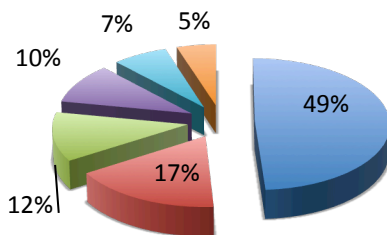
## 2011 PINOT NOIR Reserve

12.5% Alcohol  
Released Sept 2013  
Fewer than 935 cases

90 Points  
Wine Spectator Insider  
Apr 2014

90 Points  
The Tasting Panel  
Dec 2013

### Reserve Blend 2011 Vintage



- Estate 49%
- Meredith Mitchell 17%
- Shea 12%
- Arbre Vert 10%
- Goodrich 7%
- Olenik 5%

Raptor Ridge Winery honors the diverse soil types of the Willamette Valley growing region with this blend of select vineyards. Each year, our Reserve is crafted through a process of careful barrel selection, balanced with blending trials that result in the best blend that the vintage has to offer.

### *In the Vineyard*

As always, this is a blend of top vineyards from throughout the Willamette Valley, balanced with younger sites. This year's cuvee was comprised of 49 percent Estate, 17 percent Meredith Mitchell, 12 percent Shea, 10 percent Arbre Vert, seven percent Goodrich, and five percent Olenik Vineyards. This particularly cool vintage resulted in an average grape chemistry of 21.4 Brix, pH 3.52, and TA 6.2. The sources were harvested between October 18 and November 2.

### *At the Winery*

When balancing fruit from various vineyards for our Reserve, a diverse yeast program is employed to aid in fermentation. Yeast strains included 71B, WS, Native, and BM 45. On average, this fruit cold soaked for about seven days, and fermented for about 19 days before going to barrel. Not wanting to overpower this delicate and nuanced wine, we barreled it for nine months in a modest 18 percent new French Oak cooperage from Atelier, TonO, Remond, and Cadus.

### *At the Table*

This wine delivers some of the classic characteristics of this subtle, silky vintage. On the nose, red fruit like red raspberry, cherry, and strawberry dominate with warm brown spice undertones. The palate, though a bit tightly wound, supports these red fruits, with echoes of the brown spices and even a hint of mint to finish. With decanting, this wine will open up, revealing the beauty she will become with more time in the cellar.