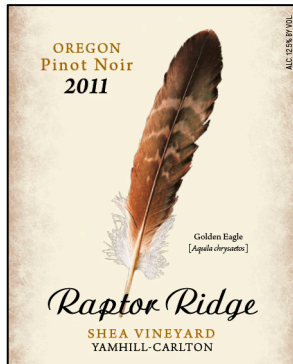




Raptor Ridge



2011 PINOT NOIR Shea Vineyard

Bottled Sept 2012
12.5% Alcohol
Released Oct 2012
Fewer than 253 cases

90 Points
Wine Spectator
February 2013



In the Vineyard

We've been working closely with Shea Vineyard since 1996, initially sourcing grapes from the original plantings of Block 1. Since those original vines succumbed to phylloxera, we have moved to an exclusive contract on Block 11. In 2011, our block was harvested to our specifications on October 26. Harvest chemistry was at 21.3 Brix, 3.36 pH and 7.1 TA.

At the Winery

Grapes were 100% destemmed and cold soaked for 10 days. Then the fermenters were warmed and allowed to ferment uninoculated with native yeast. The juice fermented for 23 days before racking to a range of French oak barrels for seven months. Select barrels were chosen and blended together and returned into 100% new oak barrels by Meyriux and Atelier. Here the wine developed for an additional 3 months.

At the Table

Each year we are impressed with Shea Vineyard fruit and its ability to deliver NW forest floor aromas like mushroom, peat, and cedar on the nose and palate. In this vintage, these earthy aromas and flavors are combined with warm fruits, like red strawberry rhubarb pie and Italian plum gallette. Pops of sarsaparilla and bakers chocolate weave with toasty oak barrel notes adding even more dimension to this complex, flagship wine. With aging, the firm tannins will develop into rich body with supple texture. This wine is perfect with Northwest cuisine.