



Raptor Ridge



2011 PINOT GRIS Willamette Valley

Bottled Feb 2012
13.0% Alcohol
Released Feb 2012
Fewer than 1900 Cases

90 Points
The Tasting Panel
Oct 2012

89 Points
Wine Enthusiast
Aug 2012

In the Vineyard

Vintage 2011 closely followed the patterns set in 2010: late bloom, late set and cool temperatures. These leaner vintages, however, tend to be our favorite for white wines in particular. The fruit was harvested quite late for Oregon — between October 22 and November 5. We sourced our fruit from numerous vineyards, including Bellevue Cross and Meredith Mitchell in the McMinnville AVA, Ladd Hill in the southeastern Chehalem Mountains AVA, and our newest addition – from just West of Albany, Oregon in the Willamette Valley – Rudolfo Vineyard.

The average fruit chemistry across all lots was 20 Brix, pH of 3.04, and TA levels at 8.5.

At the Winery

A commercial yeast program was employed, using yeast strains CY3079B and 58W3. This wine fermented at a cold temperature, slowly and steadily for 51 days in stainless steel.

At the Table

The 2011 vintage resulted in another superstar Pinot gris. Star bright and straw yellow in color, this wine sparkles in your glass. On the nose, a constellation of aromas swirl in and out of the bowl. Red delicious apple, Bosc pear, tangerine, lemon peel, and even a slight hit of banana all fight for the stage. On the palate, this lean wine embraces a wide spectrum of fruits, all enveloped in a stunning, racy acidity with zesty minerality that is sure to please both new and old world lovers alike.