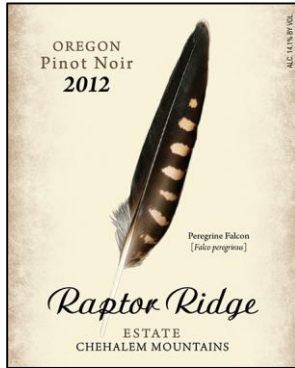


# Raptor Ridge

W I N E R Y



## **2012 PINOT NOIR Estate Vineyard**

Bottled August 2013  
14.1% Alcohol  
Fewer than 500 cases

### ***In the Vineyard***

Fruit for this bottling came entirely from our east-southeast facing estate vineyard, named Tuscowallame. First planted in 2001, our estate vineyard is composed of a variety of Pinot noir clones including: 115, Wadenswil, 667, 114, 777 and Pommard.

We harvested the grapes for this vintage in phases, October 4 through 18. Harvest chemistry was, on average, 23.7 Brix, 3.56, pH and 5.0 TA.

### ***At the Winery***

Grapes were 100% destemmed, and cold soaked for 8 days. Fermentors were then warmed to 75F and inoculated with both commercial yeast (Williams-Selyem and RC212) and native yeasts, then fermented for 18 days. After gently pressing the newly fermented wine off its skins, we settled the wine in tank for 24 hours then racked clean into 29% new French oak barrels from cooperages ranging from Ermitage, Atellier, and Meyrieux, to Remond, where the wine remained for 9 months.

### ***At the Table***

This is a wine that is not coy or shy. The nose is outgoing with ripe cherry fruit, sweet pomegranate, and plum, with soft notes of clove cigar, and musk. The curvy palate is lush with red cherry, Italian plum, and Marionberries. Note the pleasing floral qualities of lavender, and brown spices like nutmeg, pepper, and chestnut. With astounding acidity, and polished tannins this wine will drink well through 2017. Enjoy with a wild mushroom risotto.