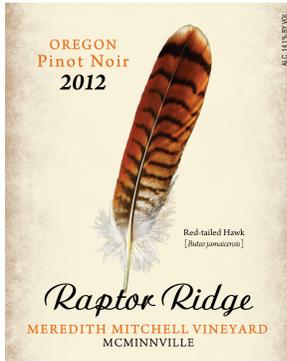


# Raptor Ridge

W I N E R Y



## **2012 Meredith Mitchell Vineyard Pinot noir**

Bottled August 2013  
14.1% Alcohol  
Fewer than 130 cases

94 Points  
Wine Spectator Insider  
Nov 26, 2014

### ***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.

We harvested the grapes for this vintage in one pass, October 12. Harvest chemistry was on average 23.6 Brix, 3.22 pH, and 6.3 TA.

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

Grapes were 100 percent destemmed, and cold soaked for eight days. Fermenters were then warmed to 75°F and inoculated with both commercial yeast (William Selyem and BM 45), then fermented for 19 days. After gently pressing the newly fermented wine off its skins, we settled the wine in-tank for 24 hours then racked clean into barrels made by Remond, Cadus and Meyrieux, applying 32 percent new oak intensity for nine months.

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

Another deeply hued, brooding wine from this outstanding vineyard! The nose reminds us of making jam, with scents of ripe, wild-picked blackberries, and soft notes of Chinese five spice (Cinnamon, peppercorn, anise, clove and Fennel). The palate shows both dark and ripe red fruits throughout, in generous proportions. This is a big, powerful wine on the attack, and finishes robustly with firm, drying tannins signaling to us this wine is very capable of aging. Enjoy now with pasta and cream sauce, or cellar to see how this intense wine evolves.