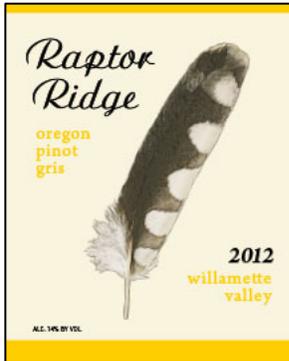




# Raptor Ridge



## **2012 PINOT GRIS Willamette Valley**

Bottled Feb 2013  
14% Alcohol  
Released Feb 2013  
Fewer than 1400 cases

The Wine Anthem  
Dec 2013

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

Certainly unlike the preceding two vintages, 2012 was “back to normal” with respect to the timing of bud break, bloom and a “rockin’ summer of dry, warm weather.” Ample sunshine and modest warmth, particularly in the critical post-verasion timeframe, allowed our Pinot gris sources to richly ripen well before the wet fall weather arrived to rain on our grape parade. We sourced our fruit from four vineyards: Meredith Mitchell, Rudolfo, Bellevue Cross and Ladd Hill. Additionally, this year we had access to one of the oldest plantings of Gewürztraminer from Tualatin Estate Vineyard, with which to kiss our finishing blend with a hint of floral notes, spice, and natural acidity.

Harvested between October 6 and 12, the average chemistry of this fruit came in at 23.9 Brix, pH of 3.24, and TA levels at 6.6.

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

Fruit from each vineyard was individually harvested and loaded whole-cluster into the wine press. The resulting juice was cold-settled using a slight bentonite fining, then racked off its gross lees into an assemblage. The assembled blend from four vineyards was segregated into two separate, jacketed stainless-steel fermenters. A commercial yeast program was employed, using strains 58W3 and CY3079 respectively in each of the two fermenters. This wine was fermented at a cool 53°F temperature for 53 days, then cold-stabilized with no Malolactic fermentation taking place. Finished wine was cross-flow filtered before bottling with breathable SERANEX-lined screw caps.

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

This lovely, soft, hay-colored quaffer evokes a fantastic outdoor BBQ and picnic, and is the perfect foil for a variety of summertime fare. On the nose, a little fresh-cut lawn is spiked with a hit of lemon zest. The palate reminds us of grilled pineapple and fresh fruit salad, with red delicious apple, Bosc pears, star fruit and melon. This wine has a pleasing mouth feel and finish, chased with a kick of acid that leaves you wanting for more.