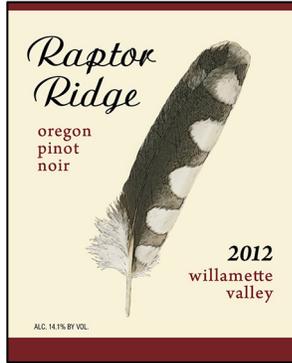


Raptor Ridge

W I N E R Y



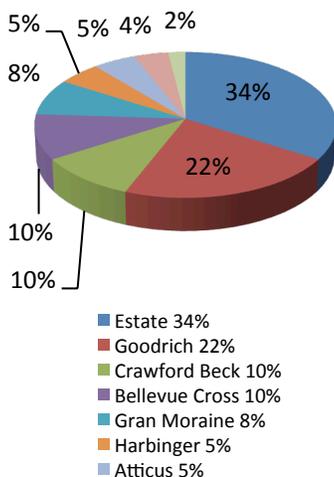
2012 PINOT NOIR Willamette Valley

Bottled Aug 2013
14.1% Alcohol
Fewer than 1780 cases

Wine & Spirits
Apr 2014
88 Points, Best Buy

Wine Enthusiast
Apr 1, 2014
90 Points

Willamette Valley Blend 2012 Vintage



In the Vineyard

We in Oregon like to remind the world that we do have vintages—some more ideal than others. With an early bloom and earlier harvest, 2012 differed dramatically from the cool vintages of 2010 and 2011. Weather patterns brought “storybook” conditions with bud break and bloom right on time, and heat unit accumulation at the back-end of the vintage. For the 90-day heart of the growing season, weather was dry and mild with very little rain.

The wines for our 2012 Willamette cuvée were harvested from several vineyard sources between October 2 and 28. This blend of numerous vineyards from throughout the Willamette Valley includes Chehalem Mountain AVA fruit from our own Tuscowallame Estate (34%), Harbinger (5%), and Olenik (2%) Vineyards, as well as Yamhill-Carlton AVA fruit from Goodrich (22%) Gran Moraine (8%), Atticus (5%), Shea (4%) Vineyards, and a smattering from McMinnville and Eola Amity from Bellevue Cross (10%) and Crawford Beck (10%) respectively. This warm and dry year resulted in a robust average grape chemistry: 24.1 Brix, pH 3.65, TA 5.07.

At the Winery

To address fruit from various vineyards, we employed a diverse yeast program to aid in fermentation (yeast strains include BM 45, BGY, 71 B, WS, Native). On average, this fruit was cold soaked for about six days to provide extraction without bitterness. All lots were fermented for about 19 days before going to barrel. This wine spent about nine months in oak by coopers ranging from Atelier and Deferrari to Meyrieux, Cadus, and Billon. To allow for earlier approachability, however, the oak exposure was a modest 15 percent new oak (intensity).

At the Table

Upon release, we are immediately impressed with how this wine provides both sweet, ripe fruit one would expect in a warm vintage and a continuous spine of bright acidity we’ve come to expect in Oregon’s cooler vintages. In the glass, this wine is a deep dusty violet color, with nice concentration. On the nose, sweet bramble fruit and ripe black cherry mingle with sarsaparilla and cherry cola. On the palate, the root beer hints are amplified in a pleasing way, along with even more ripe black cherry and Italian plum juice. The surprisingly lengthy finish imparts both black tea and bright acidity, making this particularly nice when paired with food. This wine delivers the best of both new and old worlds!