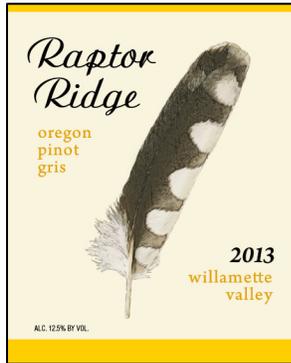


Raptor Ridge

W I N E R Y



2013 PINOT GRIS Willamette Valley

Bottled Jan 2014
12.5% Alcohol
Fewer than 1900 cases

91 Points
Wine & Spirits
Oct 14, 2014

In the Vineyard

An early flowering and warm, dry summer brought harvest a bit sooner than normal to Oregon in vintage 2013. Pinot gris fruit was harvested between September 22 and October 6. We sourced winegrapes from Bellevue Cross, Dion, Rudolfo (certified organic), and Meredith Mitchell Vineyards.

Harvested with an average chemistry of 21.1 Brix, pH of 3.24, with TA levels at 5.92, our 2013 Pinot gris fruit was physiologically ripe, yet remained lean and fresh in its flavor profile—perfect for our “Alsatian Style.”

At the Winery

Winegrapes were whole-cluster pressed, and fresh juice was clarified with a light bentonite fining before racking to temperature-controlled stainless steel fermentation tanks. A long, slow 72-day fermentation cycle preserved this vintage’s delicate aromatics. Two separate fermentation vessels allowed us to employ diverse commercial yeast strains—CY3079 and 58W3—to provide complexity. At the desired balance point between residual sugar and acidity, fermentation was arrested by cold stabilizing at 27°F for two weeks. The wines were gently cross-flow filtered, and sterile-filtered at bottling.

At the Table

With crisp, bright acidity, driving minerality, and beautiful texture, the 2013 exhibits the qualities our existing fans expect from Raptor Ridge, and allows us to win new fans every vintage. On the nose, limeade is clear in the foreground, with a little honeydew melon in the back. The palate is rich with tree fruits, like red delicious apple and Bosc pear, and more voluptuous tropical fruits like mango and passion fruit. This wine manages to have both a satisfying, rich roundness and a squeaky-clean finish. Serve with a summery grilled chicken salad, or ham and cheese quiche.