



Raptor Ridge



in the press



**Pinot Gris
Willamette
Valley**

88 Points Pinot gris 2014	<i>Wine Spectator: July 2015</i> "Light and silky, with pretty pear and floral flavors that keep whistling on the finish. Drink now."—HS
91 Points Pinot gris 2013	<i>Wine & Spirits: Oct 14, 2014</i> Mineral and complex, this gris leads with a mild spiced-apple scent but its flavors, and especially its texture, demand attention. It tastes like salted white plums, the savor enhancing the sweetness and giving the wine length. Still growing into itself, this would benefit from a few months in the cellar. Serve it with poached whitefish.
Pinot gris 2012	<i>The Wine Anthem: Dec 2013</i> 2012 Raptor Ridge Pinot Gris is sourced from four different vineyards and has a dollop of old vine Gewurtztraminer thrown in for good measure. The wine is super pale golden and gives off almost warm aromatics of ripe green apple and sweet hay. The palate definitely shows the Gewurtz with spiced pear, under-ripe peach and honey dew melon. The acid is present but not overtly persistent and there is a wet stone element that climbs in at the finish. The wine opens up over the course of an hour or two and goes from rounder fruit to a bit more grassy character, and hints at an Old World style with a bit of astringency.
89 Points Pinot gris 2011	<i>Wine Enthusiast: Aug 2012</i> "Marked by a slight effervescence, this clean and refreshing wine is perfect for warm weather. Light citrus, cucumber and melon flavors mingle in a balanced wine that has excellent structure and length."
90 Points Pinot gris 2011	<i>The Tasting Panel: Oct 2012</i> "Bright, clean and peachy with fresh, smooth flavors; long and tangy with balance and length."
91 Points Pinot gris 2010	<i>Portland Monthly: Sep 2011</i> "For fans of traditional Oregon pinot gris, winemaker Scott Shull's latest vintage will certainly satisfy. Featuring clean scents of apple blossoms and tangerine, sweet flavors of pears and Meyer lemon, bright acidity and a juicy finish, this wine will pair well with clams in garlic butter or grilled salmon."
91 Points Pinot gris 2010	<i>Wine & Spirits: Aug 2011</i> This well-balanced white is broad and biscuity at the outset, with a hint of nutmeg over scents of quince. The flavors are sweet and fresh, while citrusy acidity informs the finish. For a lean pork dish.
90 Points Pinot gris 2009	<i>Wine & Spirits: Oct 2010</i> "This is a lean, angular wine with scents of dried apple and a toasty note of lees. The flavors are firm and pear-like, with a minerality that makes it a good foil for lemon-scented sand dabs."

<p>91 Points, Second Place Pinot gris 2009</p>	<p><i>California Grapevine: Aug/Sep 2010</i> "Medium-light yellow color; attractive, forward, floral, citrusy, ripe stone fruit aroma with hints of ginger and minerality; medium-full body; slightly rich, supple, white peach and ripe pear flavors with a slight hint of residual sugar and a touch of lime zest; crisp finish; lingering aftertaste. Very highly recommended."</p>
<p>90 Points, First Place Pinot gris 2008</p>	<p><i>California Grapevine: Dec 2009</i> "Medium-light yellow color; attractive, citrus and white peach aroma; medium-full body; fleshy, melon and stone fruit flavors with good depth and a slight hint of residual sugar that adds to its appeal, yet with a crisp finish; lingering aftertaste. Very highly recommended."</p>
<p>89 Points, Year's Best, Best Buy Pinot gris 2008</p>	<p><i>Wine & Spirits: Aug 2009</i> "This racy gris opens with scents of peach blossoms and green apple. The palate is driven by pear flavors, its juicy texture dusted by a chalky stone element. It has the energy to match smoked trout and fennel."</p>
<p>90 Points, Among Year's Best Pinot gris 2007</p>	<p><i>Wine & Spirits: Jun 2008</i> "This youthful gris leads with a brisk scent of citrus, a mildly herbal top-note of celery leaf and a whiff of smoke. Its crisp flavors suggest Texas grapefruit; the firm texture would support poached salmon."</p>
<p>Top 20 Sips for Summer Pinot gris 2007</p>	<p><i>The Oregonian: May 20, 2008</i> The color is pale straw, but nothing's pallid about this crisp, bracing, elegant wine that will refresh on the most torrid and torpid summer day. It has just a bit of acidity, with flavors hinting at astringent citrus such as grapefruit. If you've been searching for wine to go with Asian food, here's an austere number to pair with the Thai satays, spicy curries and many chile-laden tropical dishes.</p>