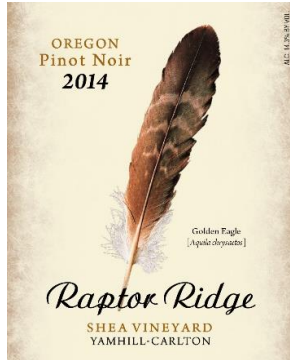


Raptor Ridge

W I N E R Y



2014 Shea Vineyard PINOT NOIR

Bottled Sept. 2015
14.3% Alcohol
Fewer than 500 cases

In the Vineyard

We've been working closely with Shea vineyard since 1996-- sourcing grapes from the original plantings of block 1 and now, since those vines succumbed to phyloxera, we are working exclusively with Block 11- principally clones 115 with a smattering of 777.

In 2014, this Vineyard was harvested on September 18th. Harvest chemistry was at 25.1 Brix, 3.65 pH and 4.0 TA.

At the Winery

The grapes were 100% destemmed and cold soaked for 4 days. Vats were inoculated with commercial yeast strains BM45 and Williams-Seylem isolate, and fermented for 18 days before pressing and settling in tank. After two days, the wine was racked into 100% French oak, by Atelier, Remond, Ermitage and De Ferarri, giving the wine a 30% new oak intensity and aged for 11 months.

At the Table

A muscular wine with a soft side, this vintage of Shea introduces itself with aromas of black cherry, dark plum, sarsaparilla, a hint of mandarin orange and an enticing meatiness. Front end silkiness leads to a mouthful of dusky cherry, cranberry and spice. Elevated acids and robust tannins offer age-worthiness and an arresting addition to your cellar. Pair with: Tea-smoked duck breast with cherry reduction Soy and ginger marinated tri tip roast
Baked ham with cranberry glaze