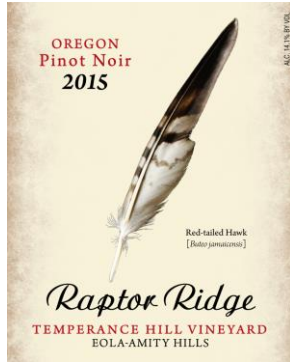


Raptor Ridge

W I N E R Y



2015 Pinot Noir Temperance Hill Vineyard

Bottled Sept 2016

13.5% Alcohol
Fewer than 100 cases

In the Vineyard

2015 was our second vintage working with this fascinating, high-elevation Eola-Amity Hills AVA fruit. Temperance Hill Vineyard is certified organically farmed Pinot Noir, managed by Dai Crisp since 1999. This second-generation vineyard was first planted in 1981 by the Koo family on what is believed to be the remnants of an ancient volcano. The vineyard is primarily made up of Pinot Noir, with a few acres of Chardonnay, Gewürztraminer and Pinot Gris.

With an elevation range of 660 to 860 feet, Temperance Hill is a cool site, providing excellent growing conditions for Pinot Noir. The soils are predominantly Nekia, Rittner and Jory, with grapes planted on many different slopes with varying exposures. Harvested on September 29th, Brix, the driver of potential alcohol, was a moderate 22.6 with a pH of 3.47 and TA at 4.7 g/L.

At the Winery

The grapes were 100% destemmed and cold soaked for 4 days. Vats were inoculated with commercial yeast strain BM45, fermented for 18 days before pressing and settling in tank for two days. The wine was racked into 100% French oak from a variety of coopers, with a profile that comprised 30% new oak intensity. Wine was barrel-aged for 11 months.

At the Table

Savory and resinous notes of forest floor, mushroom, black pepper and olive mingle with blackberry and cassis. An ideal pairing for bold meats, this wine is quite delicious on its own but could stand up to the likes of pulled pork shoulder with blueberry bar b q sauce or Grass-fed Beef Stroganoff.