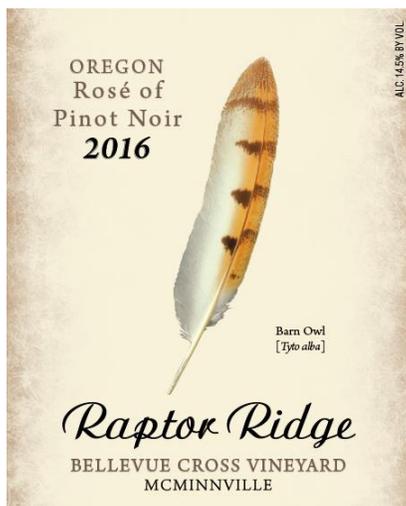


# Raptor Ridge

W I N E R Y



## **2016 Rosé of Pinot noir**

Bottled February 2017  
14.5% Alcohol  
Fewer than 350 cases

### ***In the Vineyard***

Our 2016 Rosé of Pinot noir was grown at Bellevue Cross Vineyard in the McMinnville AVA. There, we employ a pruning style, canopy management, and targeted crop yields to farm this own-rooted block of Pommard clone Pinot from the ground up specifically for Rosé. This site is warm by day, but cools off quickly with mid-afternoon Pacific Ocean winds blowing through the famous Van Duzer Corridor.

Vintage 2016 was a record early-harvest. A warmer growing season accelerated ripening for an early Sept. 14th picking, producing fresh, ripe fruit with grape chemistry of 23.7 Brix, 3.31 pH, and 6.1 g/L TA.

### ***At the Winery***

We destemmed and cold-soaked the fruit for 30 hours of skin contact. A light bentonite fining and cold settling was employed to clarify the newly pressed juice. Pristine, settled juice was racked into a temperature-controlled, stainless steel vessel and inoculated with 71B yeast to promote bright fruit and rose petal aromas. After a 52°F fermentation lasting 126 days to absolute dryness and no malo-lactic fermentation, new wine was racked off lees and again fined with bentonite. The finished wine was cold-stabilized for two weeks at 28°F, then cross flow filtered and sterile bottled on February 8<sup>th</sup>, 2017 during the waxing gibbous, 93% full moon.

### ***At the Table***

Our Rosé of Pinot Noir is anything but typical! Its beautiful deep jewel color is mirrored by intense aromas of fresh black cherries, sliced Italian plums and an intriguing aroma of rose petals with savory notes of vine ripened heirloom tomatoes. The hearty texture suggests a rosé for all seasons. We encourage you to pair it with rustic comfort foods such as rosemary, garlic and citrus roasted whole chicken, or gourmet pizza and salad, as well as more typical summer pairings of Caprese Salad, Salad Niçoise or mussels and pommes frites.