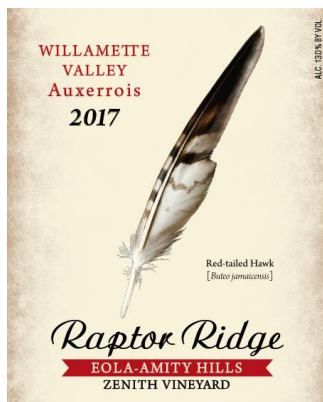


Raptor Ridge

W I N E R Y



2017 Auxerrois Zenith Vineyard

Bottled August 2018
13.0% Alcohol
Fewer than 200 cases
100% Barrel Fermented



Auxerrois was first planted in Oregon in the 1980s by David Adelsheim, who had cuttings of the plant brought to Oregon State University in the 1970s along with clones of Pinot Noir. The grape is native to Alsace, where it is frequently bottled and labelled as Pinot Blanc. Auxerrois naturally tends toward moderate to low-acid expression, and carries a richness of texture like that of Chardonnay. The lesser-known sibling of Chardonnay, both have the same genetic parents of Gouais Blanc and Pinot Noir.

In the Vineyard

2017 represents our 3rd vintage working with Auxerrois from Zenith Vineyard in the Eola-Amity Hills. To preserve minerality and crisp acidity, we picked on September 24th. We are just beginning to understand this grape, and it was both daunting and thrilling that 2017 broke the record for our largest production! Harvest Brix, the driver of potential alcohol, was a moderate 20.2 with pH of 3.17, and TA at 5.3 g/L.

At the Winery

The grapes were whole-cluster pressed and cold-settled with a light bentonite fining. This vintage was barrel fermented in 100% Neutral French Oak, and cross-flow filtered before sterile bottling.

At the Table

Fast becoming our favorite white wine, this vintage delivers a rich texture that harmonizes with bright, crisp spunkiness. Notes of Asian pear, star anise and hints of Asian spices are enveloped by formidable structure and elevated by vibrant acidity.