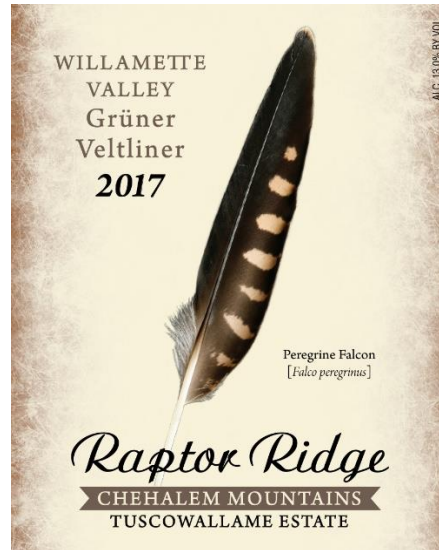


Raptor Ridge

W I N E R Y



2017 Estate Grüner Veltliner

Willamette Valley Oregon

Raptor Ridge Estate Grüner Veltliner was planted in 2006 on our Chehalem Mountains Estate, Tuscovallame Vineyard. Situated at about 500 feet elevation on Laurelwood Soils that resemble the loess soils of Austria, the site is ideal for producing new- world Grüner. This vintage, to create more palate weight and complexity, we fermented 9.4% of the total volume in neutral French oak barrels, using VL1 yeast. The balance of the juice was fermented in stainless steel tank using 58W3 yeast. This is a departure from our traditional 100% stainless-steel fermentation. We consider this wine “distinctive” because it is one of only a handful of Pacific Northwest Grüner Veltliners, and one of very few domestic wines of its type. At the same time, our Estate Vineyard soil bears a strong resemblance to that of Lower Austria, so we feel Grüner is right at home on our Chehalem Mountains property.

- Bottled: February 8th, 2018
- Alcohol: 13%
- Case Production: 315 cases (9L) 39 Kegs (19L)
- Harvest Date: October 16th, 2017
- Brix: 21.5
- pH: 3.22
- TA: 5.9 g/L
- Whole Cluster Pressed 100%
- Light Bentonite fining in cold settling tank
- 90.6% Stainless Steel fermentation using 58W3 yeast. No Malo-Lactic Fermentation.
- 9.4% fermented in neutral French Oak barrels using VL1 yeast. No Malo-Lactic Fermentation.
- Suggested Retail Price: \$20.00