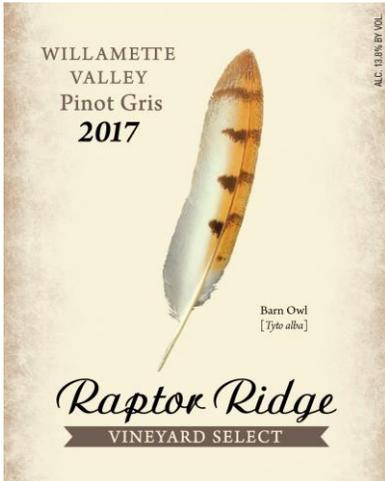


# Raptor Ridge

W I N E R Y



## **2017 Pinot Gris Vineyard Select**

Bottled February 2018  
13.8% Alcohol  
Fewer than 2400 cases

With a record-early bloom and a richly ripened, bountiful harvest presenting itself in early Sept. of 2017, we tuned our crop loads to mitigate over-ripening. This was particularly important for Raptor Ridge to maintain its consistent style of balance between fruit and acidity in our fresh, food-friendly white wines.

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

Getting the fruit from all six source vineyards harvested quickly before a very warm, sunny vintage required a lot of long-range planning and last-minute logistical strategy. Thankfully we were aided by the diversity of microclimates and chemistry of our Pinot Gris sources, spread from north to south throughout the Willamette Valley. Pick dates ranged from September 28<sup>th</sup> to October 15<sup>th</sup>. The harvest chemistries from Northernmost Dion Vineyard in the Chehalem Mountains, Walker in Yamhill Carlton, Bellevue Cross Vineyard in McMinnville, Temperance Hill and Zenith in the Eola-Amity and the Southernmost Logsdon Ridge Vineyard in the Willamette Valley AVA all hit upon average 22.3 Brix, pH of 3.20, and TA around 6.5.

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

Wine grapes were whole-cluster pressed, and fresh juice was clarified with a light bentonite fining before racking to temperature-controlled stainless steel fermentation tanks. A carefully controlled temperature allowed this vintage's complex and layered aromatics from six Willamette Valley sources to marry. Two separate fermentation vessels allowed us to employ diverse commercial yeast strains—CY3079 and X16. Both wines finished out fermentation making this a dry Pinot Gris with less than .1% RS. The wines were gently cross-flow filtered, and sterile-filtered at bottling in Late February with an intentional touch of dissolved CO<sub>2</sub> (1200 ppm).

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

Pale and brilliant clarity with aromas of pear, lemon zest, and a hint of talc and wet stone. Meyer lemon, apricot and tangerine in the finish. Medium body at first sip, transitioning to a crisp and palate-cleansing acidity and a touch of minerality. This food-friendly approachable Gris is consistent with previous vintage styles and offers some great exotic food pairing options from Thai Curry to Indian Chicken Tikka Masala.