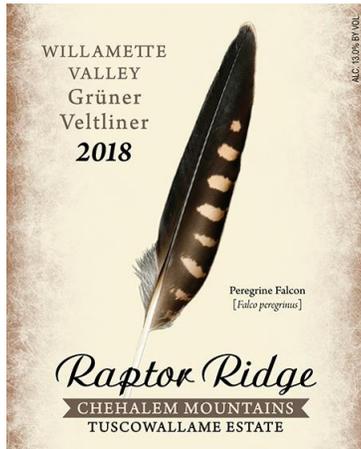


Raptor Ridge

W I N E R Y



2018 Grüner Veltliner Tuscowallame Estate

Bottled February 2019
13.0% Alcohol
Fewer than 550 cases
9% Barrel Fermented



Grüner Veltliner is a racy white wine grape varietal grown primarily in the Loess soils of Austria, Slovakia and in the Czech Republic. In 2006 we planted this varietal in the Loess soils of our Estate Vineyard in the Chehalem Mountains. Grüner has a reputation of being a particularly food-friendly wine that works with a variety of cuisine such as shellfish, white meats or spicy food. This acid-and-citrus-driven wine can punch through to deliver zest and cleanse the palate.

In the Vineyard

Vintage 2018 broke the record for our largest Grüner Harvest to date! Different from the Guyot trellis system used on our Pinot noir, the Scott Henry trellis System helps expand the canopy, spread out the fruit, balance vine vigor and accommodate the larger clusters. Thinned down to one cluster per shoot to yield 10 tons of beautifully ripened, golden-green clusters. Our harvest date of October 12th allowed us ample hang time to develop flavors and balanced chemistry: Harvest Brix, the driver of potential alcohol, was a moderate 21.3 with pH of 3.20, and TA at 6.1 g/L.

At the Winery

The grapes were pressed whole cluster, and cold-settled with a light bentonite fining. With four separate press loads, we decided to separate the juice from the bottom of the vineyard and barrel ferment a small portion of the juice. We inoculated the tank fermented portion with 58w3 yeast, a strain isolated in the vineyards of Alsace, and fermented to complete dryness in stainless steel at cool temperatures to retain fresh fruit tastes and floral aromatics. The barrel fermented portion was fermented with a yeast specifically to enhance the natural peppery and spicy attributes of Grüner. No M/L was employed. The wine was then cold stabilized, and cross-flow filtered before sterile bottling.

At the Table

We love Grüner Veltliner's versatility, due to the balanced fruit, acid and minerality when pairing with a wide variety of fare. Aromas of Asian pear, tangerine, melon, and honeyed almonds waft from the glass on a wave of talc. White peach curves towards citrus-rind texture and silky finish. The palate is tense and energetic thanks to integrated acidity that lifts and lengthens the memorable finish. One would not guess that this well-rounded wine has 0% RS. Though this would be superb with anything from spicy Thai to delicate fish preparations, we keep hankering for raw oysters on the half shell whenever we open a bottle!