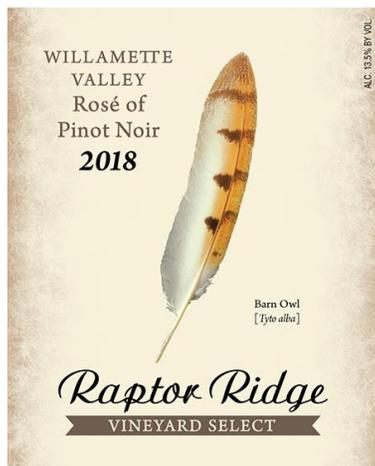


Raptor Ridge

W I N E R Y



2018 Rosé of Pinot Noir Vineyard Select

Bottled February 2019
13.5% Alcohol
Fewer than 750 cases
52 x 19L Kegs

In the Vineyard

Our 2018 Rosé of Pinot noir is a compilation of two vineyards; Bellevue Cross Vineyard in the McMinnville AVA and Zenith Vineyard in the Eola Amity AVA. We employ a pruning style, canopy management, and targeted crop yields to these vineyards to help maintain balance and acidity. Farmed from the ground up with the ultimate vision of creating a Rosé, rather than a wine created as a second thought by saignée. Both vineyards experience warm days but cool off quickly with mid-afternoon Pacific Ocean winds blowing through the famous Van Duzer Corridor.

The 2018 vintage started off cool in the spring but warmed up and dried out during the summer. With accelerated ripening, we pulled in our first pick of own-rooted Pommard from Bellevue Cross on Sept. 20th, followed 10 days later by a mixture of 113 and Wädenswil clone from Zenith. The average chemistry for both vineyards was of 21.8 Brix, 3.15 pH, and 7.3 g/L TA.

At the Winery

A departure from our former jewel toned wine, a derivative of skin contact, we have moved to direct to press method of production, creating a lighter blush colored rosé. 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 help balance out the malic acid without going through malo-lactic fermentation. The finished wine was cold stabilized for two weeks at 28°F, then crossflow filtered and sterile bottled on February 18th, 2019.

At the Table

Our Rosé of Pinot Noir is anything but typical! With a beautiful pale blush color, complex floral notes of rose petal and orange rind mingle with honeydew melon. On the palate, this rosé has a nice balance of sweetness and acidity with flavors watermelon. 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 Caesar salad.