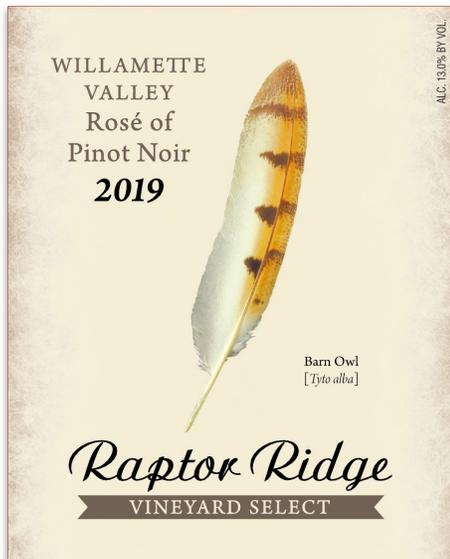
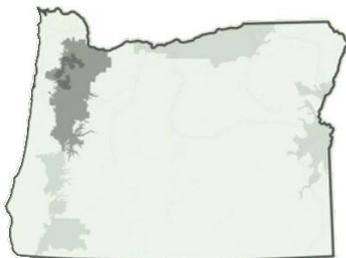


Raptor Ridge

W I N E R Y



UPC: 850001 000147



2019 VINEYARD SELECT ROSÉ OF PINOT NOIR

VITICULTURE

AVA: Willamette Valley
Farming Practices: Sustainable, LIVE Certified
Harvest Notes: a wetter, cooler vintage created a later than usual and a lighter than usual harvest, built with great potential for aging.
Irrigation: none used
Source Vineyards:

- Zenith Vineyard
- Bellevue Cross

Winegrower: Scott Shull

ENOLOGY

Harvest: Sept. 14 - Oct 3, 2019
Press Regime: 100% whole cluster direct press, 90 minute press cycle.
Vinification: 100% stainless steel, 0% malolactic fermentation
Fining/Filtering: light bentonite fining in cold settling tank
pH: 3.23
TA: 7.2
Alcohol: 13.0%
Bottling: February 25, 2020
Case Production: 569 750mL, 10 1.5L, 41 19-Liter Kegs
Winemaker: Shannon Gustafson

VINEYARD & WINEMAKING INFORMATION

Our Vineyard Select Rosé is made from blending lots from Zenith Vineyard in Eola-Amity Hills and Bellevue Cross vineyard in McMinnville AVA. While many rosés are made using the *saignée* method in which the winemaker “bleeds” off juice from a red wine ferment, our rosé has always been intentional and is the product of vineyard blocks deliberately harvested for rosé production. Grape clusters were loaded into the press and juice immediately pressed limiting skin contact to 90 minutes to create the light salmon color and elegant aromatics. The wine was lightly clarified using bentonite and fermented with 71B yeast to metabolize much of the malic acid without allowing secondary malolactic fermentation resulting in a bright, crisp, provençal style of wine.

PAIRING & SERVING SUGGESTIONS

Notes of bright lemon-lime zest complement the traditional under-ripe strawberry, lush passion fruit, and subtle melon notes. Hints of white pepper, crisp green herb, and racy minerality on the finish create a satisfying, mouth-watering wine perfect for warm spring and summer days. Chill to 45-50°F and serve alongside an array of cuisines to include deviled eggs, goat cheese and fresh crudite, baked ham, watermelon gazpacho, niçoise or chicken salad, or fresh seafood such as baked salmon, grilled shrimp, or fresh-rolled sushi.