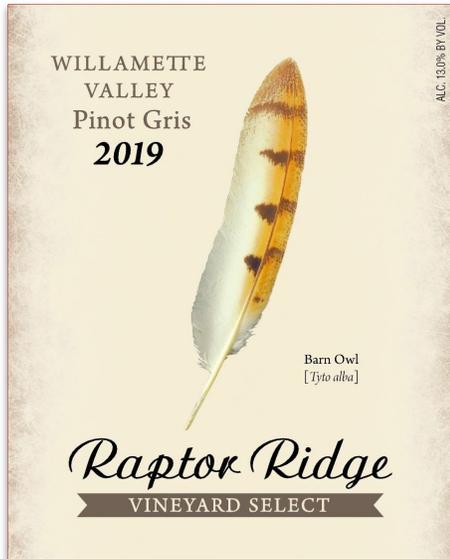
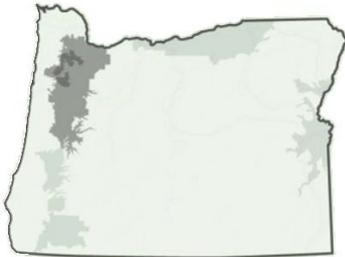


Raptor Ridge

W I N E R Y



UPC: 850001 000024



2019 VINEYARD SELECT PINOT GRIS

VITICULTURE

AVA: Willamette Valley
Farming Practices: Sustainable, LIVE Certified, Organic, Biodynamic
Harvest Notes: a wetter, cooler vintage created a later than usual and a lighter than usual harvest, built with great potential for aging.

Source Vineyards:

- Dion Vineyards
- Bellevue Cross
- Zenith Vineyards
- Logsdon Ridge

Winegrower: Scott Shull

ENOLOGY

Harvest: Sept. 14 - Oct 3, 2019
Press Regime: 100% whole cluster direct press
Vinification: 100% stainless steel, 0% malolactic fermentation
Fining/Filtering: light bentonite fining in cold settling tank
pH: 3.09-21.6
TA: 6.3-7.5
Alcohol: 13.0%
Bottling: February 24, 2020
Case Production: 1510 750mL, 46 19-Liter Kegs
Winemaker: Shannon Gustafson

VINEYARD & WINEMAKING INFORMATION

Our Vineyard Select Pinot Gris is an offering of carefully-selected lots from prime vineyard sources across the entire Willamette Valley, showcasing the depth and breadth of what Pinot Gris can offer when created with precision and intention. Vinification involves two strains of yeast to create varied, complex layers of acidity and texture. Extended lees aging promotes a rounded, well-structured texture and a singular, gentle racking before light bentonite fining creates a crisp, balanced, and complex wine full of character and body built for aging or enjoying now.

PAIRING & SERVING SUGGESTIONS

As a clonal mutation of Pinot Noir, Pinot Gris exhibits some red fruit character and texture depending treatment in the winery. Our version, created in an Alsatian style, exhibits fuller body and balanced minerality due to extended lees contact making it the ideal pairing for hard cheeses and charcuterie, fattier fish dishes, rich pastas, and roasted chicken. Smoked sausage or baked ham shine alongside the tropical, textured nature of this wine and make for a traditional Alsatian pairing when served alongside hearty root vegetables. The balanced acidity and rounded mouthfeel are best displayed when serving between 45-55°F, and compound to create depth and complexity with extended aging in bottle. Drink now to 2025.