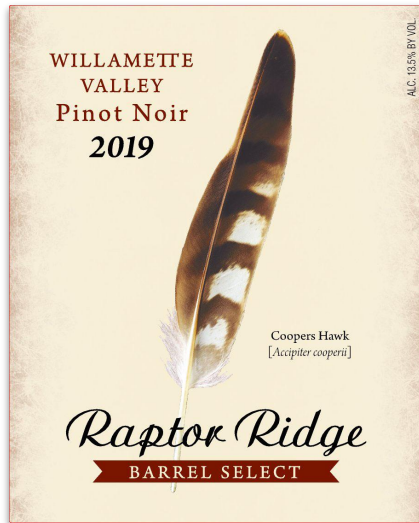
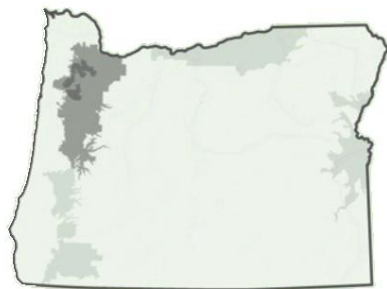


Raptor Ridge

W I N E R Y



UPC: 850001 000086



2019 BARREL SELECT PINOT NOIR

VITICULTURE

AVA: Willamette Valley

Farming Practices: Sustainable,
LIVE Certified, Organic,
Biodynamic

Harvest Notes:

A cooler and wetter than average
year created a lower yield
harvest with ripening challenges.

Source Vineyards:

- Tuscowallame
- Corrine
- Crawford Beck
- Meredith Mitchell
- Atticus
- Gran Moraine
- Temperance Hill

Winegrower: Scott Shull

ENOLOGY

Harvest: Sept 19 - Oct 9, 2019

Cold Soak: 5 days

Skin Contact: 18 days

Oak: French, 10 months, 28.3%
oak intensity

Stem Inclusion: 10%

Fining & Filtering:

Alcohol: 13.5%

pH: 3.46

TA: 5.3

Bottling: August 19, 2020

Case Production: 2300 750mL,
215 375mL, 96 19L Kegs

Winemaker: Shannon Gustafson

VINEYARD INFORMATION

Our Barrel Select is often touted as a tour of Willamette Valley in a glass. This 100% Pinot Noir is made by carefully tasting and specifically selecting 200 barrels for the program from each of our Single Vineyard sites representing the Willamette Valley sub-AVAs of Chehalem Mountains, Yamhill-Carlton, McMinnville, and Eola-Amity Hills. These prime vineyard sources showcase diverse soil types, microclimates, and clonal selections illustrating a complete picture of the unique terroir Willamette Valley. The wine is comprised of 59% Tuscowallame Estate Vineyard, 14% Corrine's Vineyard, 11% Crawford Beck Vineyard, 6% Meredith Mitchell Vineyard, 5% Atticus Vineyard, 4% Gran Moraine Vineyard, and 1% Temperance Hill Vineyard.

PAIRING & SERVING SUGGESTIONS

The palate is medium bodied with bright acidity, light tannin, and a long, complex finish. Bright cherry and raspberry notes showcase the climate of Chehalem Mountains, while the McMinnville region brings fresh pomegranate and hibiscus flower to the glass. The palate reveals the cola and cinnamon spice notes of Yamhill-Carlton AVA, and earthy mushroom and black tea notes presented on the finish hail from our source vineyards in the Eola-Amity Hills area. We encourage serving this wine between 55-65°F. This wine pairs easily alongside cheese and charcuterie, baked salmon, roasted chicken or pork, and leaner red meats such as duck breast or filet mignon.