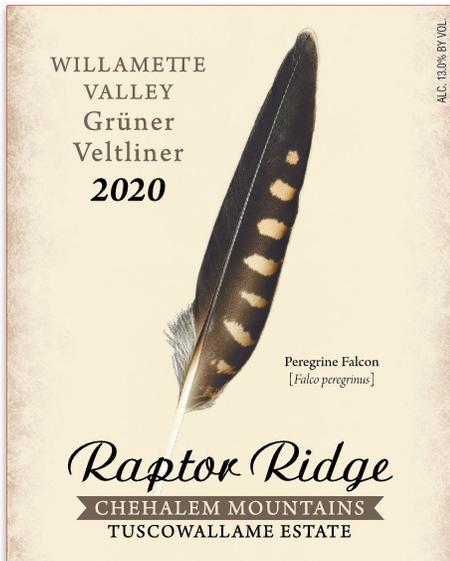
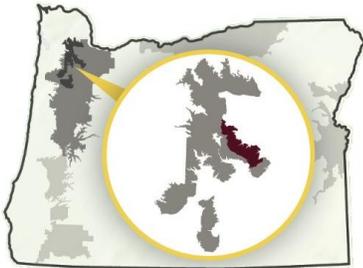


Raptor Ridge

W I N E R Y



UPC: 850001 000130



2020 TUSCOWALLAME ESTATE GRÜNER VELTLINER

VITICULTURE

AVA: Chehalem Mountains
Planted: 2006
Vineyard Name: Tuscowallame
Vineyard Aspect: ESE
Vineyard Size: 18 acres, 1.5 to
Grüner Veltliner (Blocks 4, 13)
Vineyard Management: Scott &
Annie Shull
Irrigation: none used
Soils: Laurelwood
Vine Training: Scott Henry trellis
Farming Practices: LIVE
Certified
Winegrower: Scott Shull

ENOLOGY

Harvest: Sept. 28 and Oct. 3, 2020
Pressing: 100% whole cluster
pressed, very light pressure.
Fining & Filtering: light bentonite
in cold settling tank
Vinification: partial stainless steel
and neutral fermentation using
58W3 yeast. No malolactic
fermentation.
Alcohol: 13.0%
pH: 3.04
TA: 7.3g/l
Bottling: April 14, 2021
Case Production: 219.5
Winemaker: Shannon Gustafson

VINEYARD & WINEMAKING INFORMATION

Planted in three phases beginning in 2000 and ending in 2007, Tuscowallame Vineyard is situated on an east-southeast facing slope approximately 25 miles southwest of Portland at elevations between 250-498 feet. Named for an indigenous term meaning “place where the owls dwell,” the 18 acre vineyard is planted to several clones of Pinot Noir as well as Gruner Veltliner on Loess-based Laurelwood soils. This vineyard owned by Scott & Annie Shull was included in the new Laurelwood sub-AVA created in 2020. In the vineyard, there is a difference in ripening between the top and bottom of the block, so picking was conducted on two separate dates. Carefully selected press fractions were fermented in neutral french barrel while free run juice was fermented in stainless steel.

PAIRING & SERVING SUGGESTIONS

Our Tuscowallame Estate is one of only 29 growing sites for Grüner Veltliner in North America. Scott Shull embarked on the journey to make an American version of this Austrian star after a delightful and enlightening experience dining on Thai food and quaffing Austrian Grüner Veltliner while on a market visit to the midwest. True to its original inspiration, this wine is a fantastic compliment to spicy, exotic fare as well as a delightful companion to seafood and more delicate continental dishes such as flaky white fish, pork, and chicken. Weightier and more textured than its Alsatian counterparts, the Raptor Ridge Tuscowallame Estate Grüner Veltliner is an outstanding, well-loved, and continually highly scoring component of our story. Serve at 50 degrees in Burgundy glasses for the optimum experience.