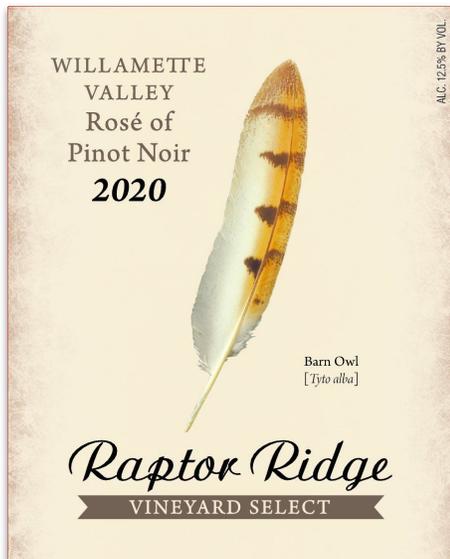
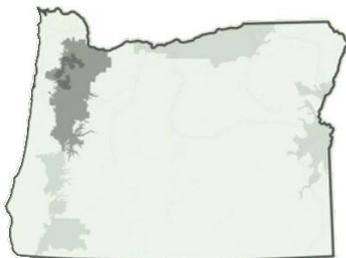


Raptor Ridge

W I N E R Y



UPC: 850001 000147



2020 VINEYARD SELECT ROSÉ OF PINOT NOIR

VITICULTURE

AVA: Willamette Valley
Farming Practices: Sustainable, LIVE Certified, Certified Organic
Harvest Notes: rain during flowering created hens and chicks for smaller, more intense clusters but lower vintage yields.
Irrigation: none used

Source Vineyards:

- Zenith Vineyard
- Tuscovallame Vineyard
- Atticus Vineyard
- Meredith Mitchell
- Crawford Beck
- Temperance Hill
- Bellevue Cross

Winegrower: Scott Shull

ENOLOGY

Harvest: Sept. 14 - Oct 17, 2020
Press Regime: table sorted
100% whole cluster direct press,
90 minute press cycle.

Vinification: 70% stainless steel,
30% neutral barrel fermented,
aged in neutral barrels for 5
months.

Fining/Filtering: light bentonite
fining in cold settling tank

pH: 3.5

TA: 7.3

Alcohol: 12.5%

Bottling: April 15, 2021

Case Production: 522 12/750mL

Winemaker: Shannon Gustafson

VINEYARD & WINEMAKING INFORMATION

Our 2020 Vineyard Select Rosé is comprised mostly of fruit from Zenith Vineyard in Eola-Amity Hills and our estate, Tuscovallame Vineyard. As harvest progressed, free-run sorting table juice from every vineyard source used for Pinot Noir at Raptor Ridge was collected and vinified in neutral oak. While many rosés are made using the *saignée* method in which the winemaker “bleeds” off juice from an active red wine ferment, our rosé has always been intentional and is the product of vineyard blocks deliberately harvested for rosé production and limited skin-contact fresh free-run juice. Clusters were carefully hand-sorted to remove any leaves or imperfections and gently loaded into the wine press where the fruit underwent gentle pressing with limited rotations on the press. Light, quick pressing was conducted to limit skin contact and press fractions were separated to maintain the wine’s integrity.

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.