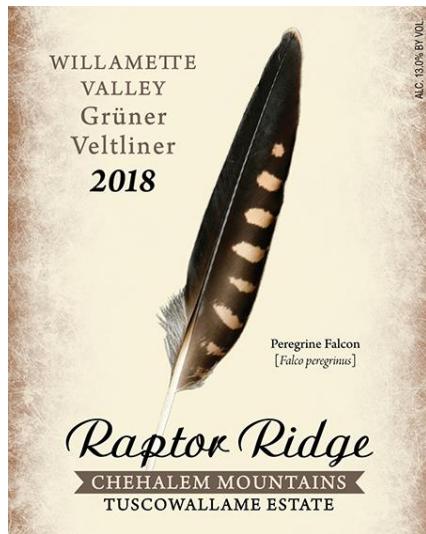


the wine trust

HERITAGE · TRADITION · CRAFT



Background

Owner: Raptor Ridge

Country: United States / Oregon / Willamette Valley

Founded: 1995

Annual Production: 10,000cs

Description: Located in the Chehalem Mountains, a natural haven for raptors, Raptor Ridge specializes in hand-grown wines from individual vineyards located throughout the Willamette Valley. With a long history and numerous 90+ scores, Raptor Ridge is one of Oregon's pre-eminent producers and has, among many other accolades, been named a Top 100 Winery by Food and Wine magazine.

Wine Notes – 2018 Raptor Ridge Gruner Veltliner Chehalem Mountains

2018 Raptor Ridge Gruner Veltliner is Willamette Valley is made from grapes grown in the winery's Chehalem Mountains Estate vineyard. The vineyard is situated at 500 feet with loess soils that are remarkably similar to those found in Lower Austria, making it ideal for a New World Gruner. The grapes were harvested in mid-October, then whole-cluster pressed and fermented to complete dryness using Gruner Veltliner-specific yeasts in a 91/9 mix of stainless steel and neutral French oak barrels. The result is a beautiful balance of citrus fruit, acid and minerality. Aromas include Asian pear, tangerine, melon, and honeyed almonds. The palate is tense and energetic thanks to integrated acidity that lifts and lengthens the memorable finish. This versatile and food-friendly wine, one of the few Pacific Northwest Gruners, pairs beautifully with everything from spicy foods to shellfish.

Technical Specifications

Varietal Composition:	100% Gruner Veltliner
Vineyard Region:	United States / Oregon / Willamette Valley
Vineyard Description:	Tuscowallame Estate Vineyard – Chehalem Mountains
Production Volume:	550 cases
Wine-Making / Vinification:	Harvested in mid October 100% whole-cluster pressed followed by a 2.5-month+ 91/9 stainless steel and neutral oak barrel-fermentation to complete dryness using yeasts specific to Gruner, no malolactic fermentation
Alcohol / Volume:	13.0%
Acidity:	6.1 g/l
pH:	3.20
Residual Sugar:	0.0