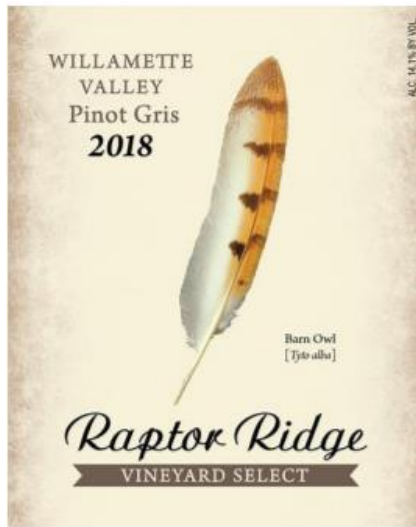


the wine trust

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 Pinot Gris Willamette Valley

2018 Raptor Ridge Pinot Gris Willamette Valley is a blend of separately vinified and aged barrels from seven different vineyards across multiple Willamette Valley AVAs. 100% whole-cluster pressed and fermented and aged entirely in stainless steel, this bottling also sees a light bentonite fining. The wine undergoes a long, slow fermentation cycle to enable the complex and layered aromatics to blend into a seamless whole. The lush texture is complemented by a balance of freshness and acidity to create a crowd-pleasing 100% Pinot Gris that faithfully reflects its unique Oregon terroir.



90 Points – harp toned at first, this smooths out with a bit of aeration, bringing up a tasty mix of apple, pear and lemon curd, with notes of vanilla and whipped cream. It was entirely whole-cluster fermented in stainless steel, and retains its richness through a lingering finish.

Technical Specifications

| | |
|------------------------------------|---|
| Varietal Composition: | 100% Pinot Gris |
| Vineyard Region: | United States / Oregon / Willamette Valley |
| Vineyard Description: | Seven vineyards from across Willamette Valley, separately vinified, fermented, aged and blended immediately prior to bottling |
| Production Volume: | 2400 cases |
| Wine-Making / Vinification: | Harvested in multiple passes in late September and early October 100% whole-cluster pressed followed by a 3-month+ barrel-fermentation and aging in stainless steel, no malolactic fermentation Fermented 50% with CY3079 yeast, 50% with ALS yeast Light bentonite fining in cold settling tank |
| Alcohol / Volume: | 14.1% |
| Acidity: | 6.8 g/l |
| Residual Sugar: | 0.9 |