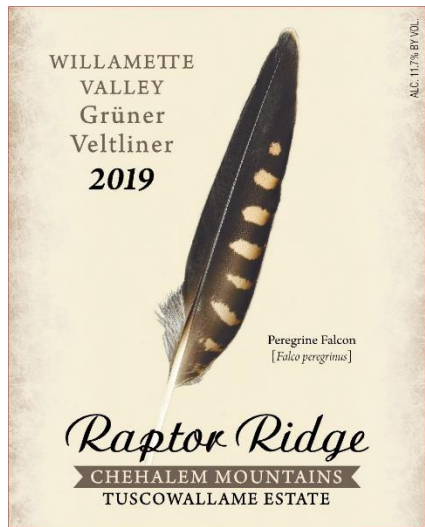


the wine trust

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 – 2019 Raptor Ridge Gruner Veltliner Chehalem Mountains

2018 Raptor Ridge Gruner Veltliner 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 Veltliner. The grapes were hand-harvested in mid-October, then whole-cluster pressed and fermented using cultivar-specific yeasts in stainless steel tanks. The result is a bright, clean, citrus-driven wine with pronounced minerality and beautiful nuances of 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
Vineyard Characteristics:	Laurelwood soils – loess deposits on top of volcanic jory soil, 500 ft elevation, sloping east/south-east exposures
Production Volume:	390 cases
Wine-Making / Vinification:	Hand-harvested in mid October 100% whole-cluster pressed followed by a 3-month fermentation in 1000 gallon stainless steel tanks on lees, select yeasts specific to Gruner, no malolactic fermentation, 3-months aging in stainless steel, cross-flow filtration, minimal sulfites
Alcohol / Volume:	11.7%
Acidity:	7.0 g/l
pH:	3.15
Residual Sugar:	3.0