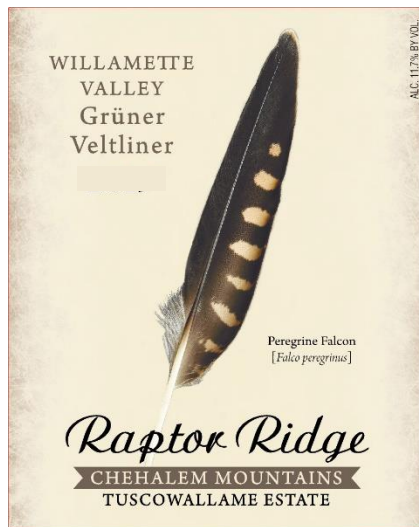


the wine trust

HERITAGE • TRADITION • CRAFT



Raptor Ridge 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 – 2021 Raptor Ridge Gruner Veltliner Chehalem Mountains

Raptor Ridge Gruner Veltliner Willamette Valley is made from grapes grown in the winery's Chehalem Mountains Estate vineyard and one of only a handful of Gruners produced in the Willamette Valley. The vineyard is situated at 500 feet with silt loam 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-September, then whole-cluster pressed and fermented using cultivar-specific yeasts in stainless steel tanks. Six months of aging on lees followed, with the result being 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 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:	Tuscovallame Estate Vineyard – Chehalem Mountains
Vineyard Characteristics:	Laurelwood soils – silt loam deposits on top of volcanic basalt soil, 500 ft elevation, sloping east/north-east exposures
Production Volume:	280 cases
Wine-Making / Vinification:	Hand-harvested in mid September 100% whole-cluster pressed followed by a six week fermentation in stainless steel tanks, select yeasts specific to Gruner, no malolactic fermentation, 6-months aging on lees in stainless steel, cross-flow filtration, minimal sulfites, 2 months bottle age Sufites added as needed, below legal limits
Alcohol / Volume:	12.5%
Acidity:	7.0 g/l
Residual Sugar:	0.0