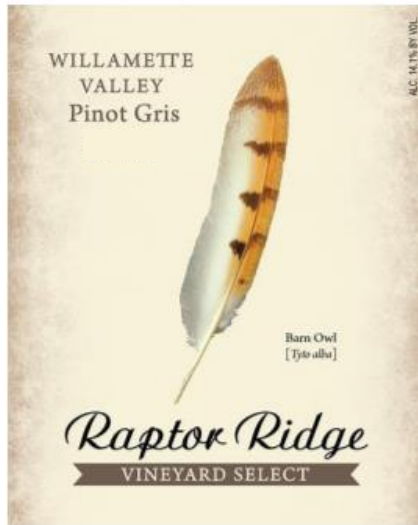


# the wine trust

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 Pinot Gris Willamette Valley Vineyard Select

Raptor Ridge Pinot Gris Willamette Valley is a blend of separately vinified and aged barrels from five different vineyards across Willamette Valley. 100% whole-cluster direct-pressed grapes are fermented and aged entirely in stainless steel with extended time on lees to promote a rounded texture, after which the wine undergoes a single gentle-racking with a light bentonite fining to develop a crisp, balanced and complex profile. The result is a critically-acclaimed, crowd-pleasing, lushly textured gem, featuring a balance of freshness, ripe fruit and acidity. A true Willamette beauty!



**89 points** - nectarine, green apple, lemon pith and succulent herbs on the incisive nose. Chewy and tightly focused, offering an array of orchard and pit fruit flavors and subtle quinine and fennel flourishes. Finishes grippy and long, with a sexy floral nuance sneaking in late.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Gris
<b>Vineyard Region:</b>	United States / Oregon / Willamette Valley
<b>Vineyard Description:</b>	Five vineyards from across Willamette Valley
<b>Production Volume:</b>	2400 cases
<b>Wine-Making / Vinification:</b>	100% whole-cluster direct-pressed, 18-day 100% stainless steel fermentation followed by 4 months aging in stainless steel, no malolactic fermentation, extended lees aging Fermented 50% with CY3079 yeast, 50% with ALS yeast to create varied, complex layers of acidity and texture, light bentonite fining
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	7.0 g/l
<b>Residual Sugar:</b>	0.0