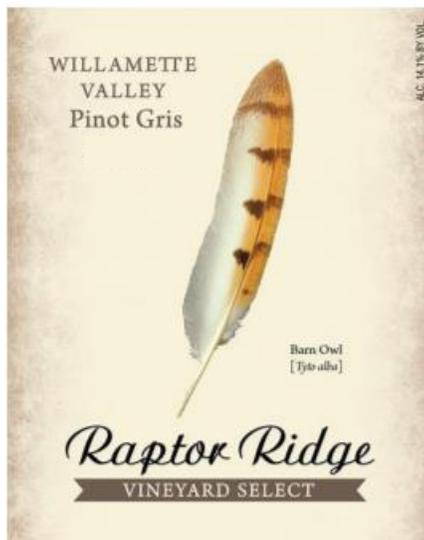


the wine trust

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 – 2020 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 in a mix of stainless steel and neutral French oak, then aged entirely in stainless steel with extended time on lees to promote a rounded texture. The wine then undergoes a single gentle-racking with a light bentonite fining to develop a crisp, balanced and complex profile, with a finish of 6 months of bottle aging. The result is a critically-acclaimed, crowd-pleasing, lushly textured gem, featuring a balance of freshness, ripe fruit and acidity. A Willamette beauty!

JAMES SUCKLING.COM 

91 Points - *blanched almonds with apple puree and spicy lemon rind. Medium to full body and a slightly phenolic texture. Creamy mouth-feel. Drink now.*

Technical Specifications

Varietal Composition:	100% Pinot Gris
Vineyard Region:	United States / Oregon / Willamette Valley
Vineyard Description:	Five vineyards from across Willamette Valley – loess, jory and Willakenzie soils, varied exposures and slopes
Production Volume:	1,1160 cases
Wine-Making / Vinification:	100% whole-cluster direct-pressed, 6-week fermentation in 83% stainless steel / 17% neutral French oak 6 months aging on lees in stainless steel, no malolactic fermentation Fermented with four distinct, specially-chosen yeasts to create varied, complex layers of acidity and texture, light bentonite fining, crossflow filtration, 6 months bottle aging prior to release
Alcohol / Volume:	13.0%
Acidity:	7.0 g/l
Residual Sugar:	0.0