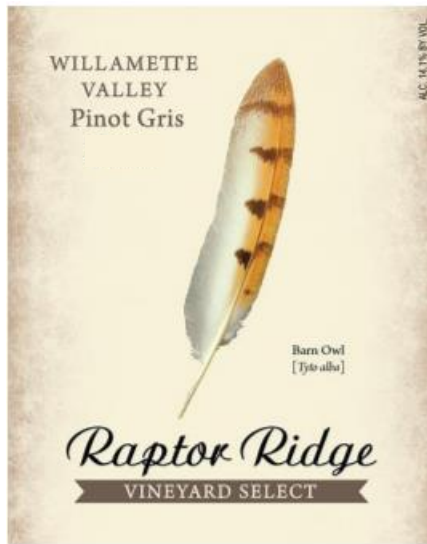


# the wine trust

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## 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!

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**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

<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 – loess, jory and Willakenzie soils, varied exposures and slopes
<b>Production Volume:</b>	1,1160 cases
<b>Wine-Making / Vinification:</b>	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
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	7.0 g/l
<b>Residual Sugar:</b>	0.0