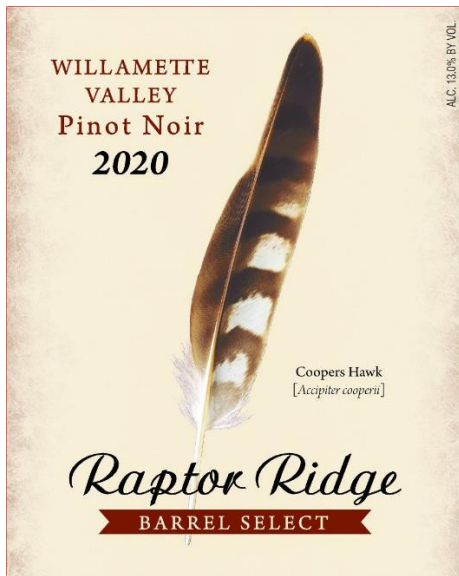


the wine trust

HERITAGE · TRADITION · CRAFT



Background

Owner: Raptor Ridge

Country: USA / 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 Noir Barrel Select

Raptor Ridge Pinot Noir Barrel Select is drawn from eight distinct vineyards located throughout Oregon's famed Willamette Valley and is often called a tour of the Willamette Valley in a glass. While it is technically the estate's entry-level bottling, Barrel Select is an impressive effort on its own right and offers a superb value proposition. This diverse, complex 100% Pinot Noir is comprised of over 100 separate barrels, each made from individually harvested, fermented and aged vineyard plots, which are hand-selected and blended by the winemaking team. The result is a classically expressive Oregon Pinot that faithfully reflects its Willamette Valley terroir. The palate is medium bodied with bright acidity, light tannin, and a long, complex finish. Bright cherry and raspberry notes with hints of pomegranate and hibiscus dominate the nose, while the palate reveals the cola, cinnamon spice, earthy mushroom and black tea.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	United States / Oregon / Willamette Valley
Vine Age / Yields:	15 years old average
Production Volume:	2,200 cases
Vineyard Characteristics:	Multiple vineyards throughout Willamette Valley – volcanic and sedimentary soils, various exposures Sustainable, LIVE certified, Organic, Biodynamic
Wine-Making / Vinification:	3-5-day cold soak with 13-16 days of skin contact, 2x daily pump-overs, no stem inclusion, primary fermentation in 1.5 ton macro-bin fermenters with 2x daily punch-downs, select yeast (3001) Aged 8 months French oak – 17.1% oak intensity, no new oak used, no fining, cross-flow filtration, one year bottle aging
Alcohol / Volume:	13.5%