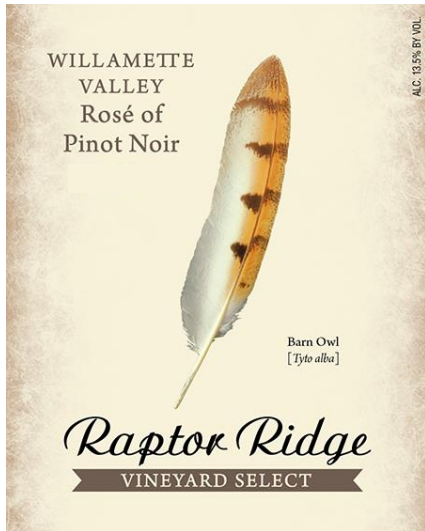


the wine trust

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 – 2020 Raptor Ridge Rose of Pinot Noir Vineyard Select

Raptor Ridge's Vineyard Select Rose draws its 100% Pinot Noir fruit from seven Willamette Valley vineyards, with most of the grapes coming from two vineyards – Raptor Ridge's own Tuscowallame in Chehalem Mountains and Zenith in Eola-Amity Hills. Unlike most roses, the vineyard blocks which produce the grapes for this wine are dedicated to rose production rather than the wine being a red wine by-product. Both vineyards feature large daily temperature variations with warm and sunny days moderated by cooling mid-afternoon winds coming off the Pacific. The result is a fresh beauty with notes of bright lemon-lime zest, strawberry, lush passion fruit, and subtle melon notes. Hints of white pepper, crisp green herb, and racy minerality on the finish create a satisfying, mouth-watering wine perfect for warm spring and summer days.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	United States / Oregon / Willamette Valley (seven vineyards)
Vine Age / Density:	~30 years old average / 1089 vines per acre
Production Volume:	520 cases
Vineyard Characteristics:	400 ft elevation, southern exposure, primarily volcanic soils
Wine-Making / Vinification:	Hand-harvested / sorted grapes, 100% whole-cluster light direct pressed from two primary vineyards, supplemented by limited skin contact free run juice from Pinot harvest in other vineyards Primary fermentation at cool temperatures in stainless steel tanks, 5 months of lees contact aging in 70/30 stainless steel tanks/neutral oak barrels, light bentonite fining
Alcohol / Volume:	13.5%
Acidity:	7.4 g/l
Residual Sugar:	0.0 g/L