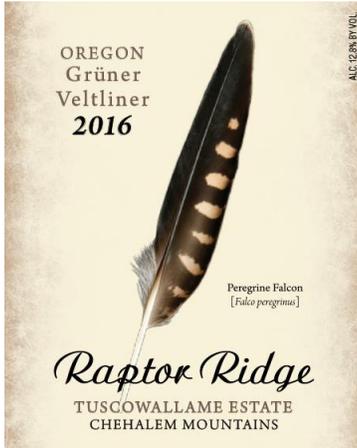


# Raptor Ridge

W I N E R Y



## **2016 Grüner Veltliner Tuscowallame Estate**

Bottled February 2017  
12.8% Alcohol  
Fewer than 500 cases

Grüner Veltliner is a racy white wine grape varietal grown primarily in the Loess soils of Austria, Slovakia and in the Czech Republic. In 2006 we planted this varietal in the Loess soils of our Estate Vineyard in the Chehalem Mountains. Grüner has a reputation of being a particularly food-friendly wine that works with a variety of cuisine such as shellfish, white meats or spicy food. This acid-and-citrus-driven wine can punch through to deliver zest and cleanse the palate.

### ***In the Vineyard***

Vintage 2016 broke the record for our largest Grüner Harvest to date. In preparation for this vintage, we converted our trellis to the Scott Henry System to expand the canopy, spread out the fruit and balance vine vigor. The new canopy configuration, in combination with the maturity of our 11-year-old vines, and warm, sunny, spring weather delivered an early and ample fruit set. A predicted 16 tons to the acre was thinned down to one cluster per shoot to yield 8 tons of beautifully ripened, golden-green clusters. Our harvest date of Sept. 22<sup>nd</sup> was fully two weeks earlier than normal. Still, the chemistry was well balanced: Harvest Brix, the driver of potential alcohol, was a moderate 20.6 with pH of 3.26, and TA at 6.3 g/L.

### ***At the Winery***

The grapes were pressed whole cluster, and cold-settled with a light bentonite fining. We inoculated with 58w3 yeast, a strain isolated in the vineyards of Alsace, and fermented to complete dryness for 119 days in stainless steel at cool temperatures to retain fresh fruit tastes and floral aromatics. No M/L was employed. The wine was then cold stabilized, and cross-flow filtered before sterile bottling.

### ***At the Table***

We love Grüner Veltliner's versatility, due to the balanced fruit, acid and minerality when pairing with a wide variety of fare. Aromas of Asian pear, exotic starfruit, melon, and white flowers waft from the glass on a wave of talc. Bright, green apple; lime zest; and almond, finishing on a peppery note, this wine offers a classic Grüner flavor profile. The palate is tense and energetic thanks to integrated acidity that lifts and lengthens the memorable finish. Though this would be superb with anything from spicy Thai to delicate fish preparations, we keep hankering for raw oysters on the half shell whenever we open a bottle!