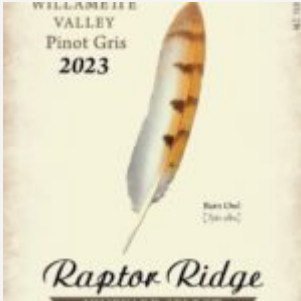


## Raptor Ridge Pinot Gris Willamette Valley Oregon 2023

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2023

**GRAPE** Pinot Gris/Grigio

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** Oregon

**SMALLER REGION** Willamette Valley

### Rationale

Pinot Gris from Oregon is a horse of a different color when compared to the varietal examples from Italy (where it is known as 'Pinot Grigio'), France's Alsace, or other parts of the world. It is unique in possessing characteristics of various global locales while retaining a distinct shape and form.

Pinot Gris production in Oregon began to climb in the early 1990s as vineyard acreage increased by approximately 50% between 1989 and 1990. It is now the second-most planted variety (among red and white) in the state. Somewhat of a 'tweener, Oregonian Pinot Gris holds the brightness of Italy and the richness of Alsace. Pinot Gris from Oregon is uniquely fruit-forward, dominated on the nose and palate by ripe tree fruit (pear and apple), melon, ripe citrus, and floral notes reminiscent of being in an orchard. Pinot Gris from Oregon is medium in weight with vivid, sleek acidity levels and the occasional, almost waxy, texture.

Raptor Ridge Winery, founded by Scott Shull in 1995, began in the days of the booming tech industry. In 2000, the Shulls purchased and cleared an old cherry orchard, laying the foundation for the now 27-acre Tuscovallame Estate on the Laurelwood AVA in the Chehalem Mountains, just fifteen minutes from downtown Newberg and thirty minutes outside Portland. Along with his wife Annie, Scott has nurtured Raptor Ridge for 26 years: from its infancy as a "garage" winery when they hosted tastings in their home to the clearing of their vineyard in 2000 and opening of the tasting room in 2010.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Mandarin • Tangerine *Condition: Ripe Part: Flesh*

**TREE/VINE FRUIT** Pear (Yellow/Brown) • Apple (Yellow) • Pear (Asian) • Pear (Green) *Condition: Ripe*

**STONE FRUIT** Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh, Ripe*

**TROPICAL FRUIT** Melon (Green) • Melon (Orange) • Kiwi *Condition: Ripe, Fresh*

**FLORAL** Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

**OTHER VEGETABLE** Mushrooms (White) • Ginger / Root

**HERBAL** Laurel / Bay Leaf • Verbena • Lemon Grass • Chamomile

**OTHER SPICES** Ginger Powder • Sesame / Candy • Honey

**ORGANIC EARTH** Turned Dirt / Potting Soil

**OAK AGING** No

**OXIDATION/NUTTINESS** Macadamia • Peanut / Shell • Cashew

**PERCEIVED WINEMAKING CHOICES** Lees Contact