Raptor Ridge



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No matter what we celebrate as the year draws to a close, our offerings this season will enhance the best gift of all: time together around a table.

A fitting way to celebrate is with the newest member of the Raptor Ridge family. The tradition of Passetoutgrain in Burgundy—growing Gamay and Pinot Noir in a field blend—has been re-imagined by our winemaker Shannon Gustafson and winegrower, Scott Shull. Though the provenance of these grapes is two separate vineyards within one neighborhood, like their European cousins, these lots were brought together in the cellar for cofermentation. A casual, everyday wine, Passetoutgrain is French for "gather them all." What a perfect gift to share with those you count among your favorite folk.

To celebrate its release, we gathered with four friends we hold dear: Crystal and Jon Gonzalez, the Gamay growers and favorite neighbors who live a mere 620 steps from our front door, the original birthplace of Raptor Ridge. And Ximena Orrego and Guy Insley, wine growers at Atticus Vineyard, with whom we've formed a long and fruitful friendship.

The holidays are a time worth taking a moment to slow down and consider who it is that you most cherish and who you'd ideally have around your table—whether they live right next door, 620 steps up the street, or 2600 miles across the country.

As you consider our curated collections, we hope our mission to make more interesting wines inspires you to explore some new varietals. Treat yourself, or share just the right gift to send along to those you miss, and wish you could gather around your table.

Thanks for your support, Annie & Scott Toasting to the harvest!

#### NEW RELEASE

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Raptor Rida





PTS PIZZOU

Une o oz. prepareo pizza dougn 4 ounces pureed Cinderella pumpkin \*see below One 8 oz. prepared pizza dough a dunces putero Underena pumprin see bero Pinch of Nutmeg finely grated by micro-planer Ingredients Sart & white pepper Mushroom medley of your choice: sliced cremini

- nuamonn meney or your oriones anee orienti buttons, lobster, hedgehog, oyster \*see below Even virginghing off อยู่เลงา or rapior หเอge rinor ons Italian balsamic vinegar ("IGT" label designation) Splash of Raptor Ridge Pinot Gris Extra virgin olive oil
- Muenster cheese, grated .
- Goat cheese, fresh & plain

- 1. Roast the quartered and seeded pumpkin on a rimmed Roast the quartered and sequed pumpkin on a minimed sheet pan at 350 deg until softened through. Let cool, Instructions
  - sneet pan at you deg until softened through, Let cool, remove outer skin, mash and drain off liquid for puree. 2. While pumpkin is roasting, reduce 8 ounces of Dalsamic vineyar by out in a serve pain: 3. While pumpkin is roasting, heat a sauté pan to medium heat Aut dimenti automotione and automotione while pumpkin is roasting, heat a saute par to meeuum heat. Add olive oil, add mushrooms to soften, and add
  - neat. Add onlive oil, add musinoums to sorten, and a white wine as needed to keep mushrooms moist. A white wine as needed to keep musinoons mouse. A pinch of salt will help extract mushroom liquid. Drain
    - pinch of sait with neip extract inustrioonn inque. Ura mushrooms in a sieve well, and reserve mushroom 4. When pumpkin is removed from the oven, turn oven as ingi' as it will go - our-our orgines. 5. Mix reduced balsamic into the puree, add salt and
- 6. Spoon the puree onto to your prepared pizza dough Registry 74 mon or une minuncoared. 7. Sprinkle the mushrooms evenly over the puree. 9. Second data the mushrooms evenly over the puree. Sprinkle the must cheese and small dollops of the opinitie nue nuenster cheese and sinan usinges or nie fresh goat cheese over the pizza. (Only 25% of the total
  - near goar oness over the pizza. Unity 25% of the t as to not over power the lighter bodied PTG wine.) Bake unit the territoria

    - as to not over power the igner buoleu rig write.) 9. Bake until the toppings are just bubbling, and outer Recipe courtesy of Jon & Crystal Gonzales. Download at

raptorridgewinery.com/ptgpizza

Jon & Crystal Gonzales, neighbors & owners of Il Sogno Vineyard, source for bamay

#### **Party Pack**

Introducing our new 2022 Passetoutgrain, a traditional Burgundian field blend of Gamay and Pinot Noir. Accompanied by our 2022 Willamette Valley Pinot Noir, you'll be ready for holiday entertaining! Includes three bottles each.

> **\$210** | \$178.50 Peregrine \$168 Golden Eagle | \$157.50 Red Tail





#### Estate Trio

This popular gift set features wines grown on our Tuscowallame Estate: 2022 Grüner Veltliner, 2018 Sparkling Brut Rosé and 2021 Estate Pinot Noir.

#### \$135

\$114.75 Peregrine \$108.00 Golden Eagle \$101.25 Red Tail

## Our estate Tuscowallame Vineyard

#### New Twist on Old World

Taste why Food & Wine called us one of Oregon's "Forward Thinking Producers" with a set of special varietals, 2020 Auxerrois and 2016 Tempranillo, packaged with two of our new Raptor Ridge insulated wine tumblers.

> **\$100** | \$85 Peregrine \$80 Golden Eagle | \$75 Red Tail



Take a tasting trip through the Valley



#### **Terroir Trifecta**

Explore the diverse terroirs of the Willamette Valley with this trio of Pinot Noirs from the stellar 2021 vintage:

- 2021 Meredith Mitchell Vineyard Pinot Noir
- 2021 Estate Vineyard Pinot Noir
- 2021 Atticus Vineyard Pinot Noir

\$127.50 Peregrine \$120.00 Golden Eagle \$112.50 Red Tail

\$150





WILLAMETTE VALLEY Pinot Noir 2021

[Falce pergrisss]





#### **Favorites Duo**

A gift set sure to please anyone and everyone, our 2021 Estate Pinot Noir and 2018 Sparkling Brut Rosé come together in one harmonious package.

#### \$105

\$89.25 Peregrine \$84.00 Golden Eagle \$78.75 Red Tail

Winemaker Shannon Custapson's favorite wine is our Sparkling Brut Rosé!

MÉTHODE CHAMPENOIS SPARKLING WINE

WILLAMETTE VALLEY PINOT NO

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CHEHALEM MOUNTAN

Winter Whites Here's one for the white wine lovers! 2019 Chardonnay, 2022 Grüner Veltliner. and 2020 Auxerrois.

\$95 | \$80.75 Peregrine \$76.00 Golden Eagle \$71.25 Red Tail



## ORDERING INFO

## GIFTING



#### Gift Boxes

Add a beautiful Raptor Ridge gift box to any set or wines of your choice (up to 3 bottles). It's also designed for safe shipping! **\$10/box** 

#### **Corporate Gifts**

Show your gratitude to employees, clients or associates with gifts of Raptor Ridge wines. We'll help you select wines, handle shipping and include personalized notes and/or optional gift boxes - all simplified! We also offer custom co-branded gift certificates with advance notice. Call our team at 503-628-8466 to get started. **\$50 and up** 

#### **Gift Certificates**

A Raptor Ridge gift certificate always fits. Redeemable for shipped selections by calling us, or at the winery for tastings or purchases. **\$25 and up** 



#### **Ordering Information**

Orders are generally processed the next business day and will ship the following business day. We can ship to most states. For more details, including holiday shipping deadlines and options, please see detailed information on our website.

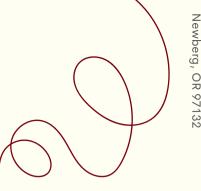


Ask us about custom options for your company!

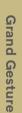
### GROUND SHIPPING JUST \$20 PER GIFT SET OR MAGNUM

THROUGH 12/31/23

raptorridgewinery.com



Raptor Ridge Winery 18700 SW Hillsboro Hwy Newberg, OR 97132



Make any occasion special with a large format bottle, including new releases from the spectacular 2021 vintage! View our website or call for current selections.

# \$150-\$225

S brownd shipping is just \$20 for any gift set or magnum!