



MINERAL SPRINGS
2013 Brut Rosé

THE VINEYARD.

Mineral Springs Ranch (MSR) is a 240-acre Biodynamic farm and vineyard in the heart of Oregon wine country. Mineral Springs Vineyard consists of 40 acres of Pinot Noir and Chardonnay situated along the ridgeline of the property. The combination of respectful farming, ancient marine soils, and temperate climate, result in wines that are layered, nuanced, and captivating while expressing their singular place of origin.

THE VINTAGE.

The spring of 2013 delivered warm temperatures with nary a cloud in the sky. Sunny weather persisted into summer allowing for ample, early ripeness and generous flavor development. With only a few weeks remaining in the growing season, we received unusual September rains. As the summer had been abundant in sunshine and heat, we were able to carefully select parcels of the vineyard to be harvested before the rains, including all the sparkling wines. The remaining acreage weathered the storm, and our patience was rewarded with a week of sunshine in early October that pushed us through the final weeks of harvest.

AROMAS

*hood strawberry
dried herbs*

PRIMARY FLAVORS

*cranberry
raspberry
crab apple*

SECONDARY FLAVORS

*almond
comté cheese*

FINISH

*racy
nerve
charming*

VARIETAL

*89% Pinot Noir
11% Chardonnay*

APPELLATION

*Yamhill-Carlton
Mineral Springs Vineyard*

ALCOHOL

12.8%

PRODUCTION

990 cases

FERMENTATION and AGING

*fermented in barrel
aged for 8 months prior to bottling
4 years on yeast*

*Disgorged in Spring of 2017
4.3g/L dosage*