

MINERAL SPRINGS 2010 BRUT ROSÉ

THE VINEYARD. Mineral Springs Ranch is a 240-acre parcel of woodland and grazing land dotted with ancient Oregon white oak savannas. The entire property is operated as a certified sustainable farm, home to 500 sheep and a 30-acre planting of Pinot Noir that occupies the ridge top and adjacent slopes at an elevation of 400 feet. These vines are rooted in ancient sedimentary soils derived from fractured marine sandstone.

The combined effect of superb exposure, elevation, excellent drainage and the cool north-western Oregon climate create the potential for consistently great wines. There is no doubt that experienced and dedicated farming, along with careful craftsmanship contribute to the result, but from its very first vintage this vineyard has expressed its own singular voice. The wines are compelling expressions of a place destined to be recognized as one of the great sites for new world Pinot Noir.

VINTAGE NOTE. 2010 was a long, late growing season, with cooler than average temperatures, that yielded smaller crops and an extra long hang time for fruit. The longer hang time allowed for riper fruit and the cooler temps kept sugars subdued but granted dynamic acidity. Lower in alcohol but highly flavorful wines.

TASTING NOTE. Beautiful, medium rose color with noteworthy clarity. A fine bead in the glass is pronounced, with aromas of cranberry, huckleberry and baked apple at once pleasing. On the palate, the wine is immediately expressive, and quite dry with tantalizing minerality, yet fresh and juicy all at the same time. Additional flavors of bing cherry, raspberry, and crème brulee abound, along with baking spices and fresh bread. The mouthfeel is creamy, yet brisk, with a crisp, refreshing finish that isn't short on length. Hailing from the cooler 2010 vintage, the wine has real precision and focus with intensity that combines a sense of seriousness with elegance all at once. An altogether engaging and complex Brut Rose, that while delicious today, will also improve in the bottle over the next 2-3 years under ideal cellaring conditions.

APPELLATION

Yamhill-Carlton
LIVE Certified Vineyard & Winery

DISGORGEMENT

Spring 2014, 1.2g/L dosage

ELEVAGE

Methode Champenoise
85% Pinot Noir, 15% Chardonnay
3 years en Tirage
Barrel fermented
Aged for 5 mos. prior to assembly

PRODUCTION

975 cases

