

MINERAL SPRINGS 2011 PINOT NOIR

THE VINEYARD. Mineral Springs Vineyard consists of 30 acres of Pinot Noir situated along the ridgeline of the greater property of 240 acres we call Mineral Springs Ranch (“MSR”). This is a privileged location in the world for Willamette Valley Pinot Noir. The right elevation, aspect, row orientation, ventilation and uniquely well-drained soils derived from marine sedimentary sandstone all contribute to consistently great results.

Plantings include traditional clonal selections as well as rare heirloom types and three wines are bottled from these. Two of those wines are our Brut Rose sparkling wine, and our flagship, Mineral Springs Ranch Pinot Noir. In rare years that are both generous and exceptional, we can highlight a particular portion of the vineyard that we feel resonates on a deeper level, our Mineral Springs Pinot Noir.

Metaphorically speaking, this wine comes from the dark and mysterious spirit within the MSR. Objectively speaking, it’s the crown of the hill planted to our lowest yielding heirloom clones that are always a key component of the MSR.

VINTAGE NOTE. 2011 will be remembered as a late but great Oregon Pinot Noir vintage. Like 2010, it was a cool growing season and harvest was in late October, weeks later than average. The wines have classic structure, which is to say mouthwatering acidity and moderate alcohol. What distinguishes 2011 from 2010 is the warm and powerfully sunny first half of September that helped the fruit develop deeper concentrations of pigment and tannin as well as a more profound sense of fruit expression to balance the earth, mineral and herbal notes.

TASTING NOTE. Very fragrant and multifaceted aromas evoke ripe cane berries, Bing cherries, cola, exotic spices toasted nuts, mineral and earth. The wine is remarkable for its sense of power and restraint and many layers slowly reveal themselves over hours open in the glass, suggesting many years of cellaring development. The finish is lengthy and multidimensional with a balance of dense grape material, mysterious earthiness, herbal nuance and sappy mouth coating purity of fruit.

APPELLATION

Yamhill-Carlton

L.I.V.E. Certified Vineyard & Winery

PRODUCTION

540 cases

ALCOHOL

13.6%

ELEVAGE

30% whole cluster fermentation

30 days extended maceration

50% new French oak barrels

for 12 months

CELLARING

Decant to enjoy now

or hold through 2025

92 points, Stephen Tanzer’s IWC

Brilliant ruby-red. Intensely perfumed red berry liqueur, incense and Asian spice aromas pick up a smoky quality with air and show excellent clarity. Sappy, palate-staining raspberry and cola flavors are complemented by deeper notes of vanilla and licorice, with juicy acidity adding bite. Decidedly concentrated for this vintage, finishing with powerful thrust, building tannins and resonating florality.

