



**2011 RESERVE CHARDONNAY**  
WILLAMETTE VALLEY



**SOTER VINEYARDS**  
503.662.5600 | [SOTERVINEYARDS.COM](http://SOTERVINEYARDS.COM)

**NORTH VALLEY WINES**

The Willamette Valley is Oregon’s most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found – an epicenter we refer to as the **North Valley** – which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton-District, etc). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real “Cru” quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines – in fact, we think of each vineyard site we work with as if it were a “satellite estate property”, as a statement of our genuine commitment to making the best wines that we can.

**TASTING NOTES**

We are very excited to introduce this debut, “RESERVE” Chardonnay from the 2011 vintage! From a challenging, but enormously successful harvest for us, this wine represents a single vineyard origin from the Eola-Amity Hills AVA. Aromas of lemon curd, crème brulee, ripe granny smith apple, and flint leap out of the glass. On entry the wine is rich and silky with a core of ripe, white peach and stone fruits, layered over classic Chardonnay flavors of apple and citrus, and a considerable, underlying mineral component. Lively acidity is beautifully integrated and amplifies the sheer juiciness of the wine, further enhancing its innate complexity. Refined, and aristocratic, with real age-worthiness.

**SPECIFICS**

- APPELLATION:** Eola-Amity Hills, Willamette Valley
- ELEVAGE:** 5% new French oak  
52% used French oak {2-3 yr barrels}  
43% stainless steel barrels  
52% malolactic fermentation
- CELLARING:** We recommend you serve this wine at cellar temperature for immediate enjoyment, but know this Chardonnay has real aging potential over the next 10 years.
- PRODUCTION:** 550 cases
- ALCOHOL:** 13.4%