



**2011 RESERVE PINOT NOIR**  
WILLAMETTE VALLEY



“Vivid ruby-red. Spicy, smoke-tinged cherry and red berry scents show surprising depth and power for the vintage. Smoky black raspberry and cherry-cola flavors are lifted by a spicy element and show very good focus. Sappy, incisive and appealingly sweet on the finish, firmed by supple, well-knit tannins.”

**91 pts**  
Stephen Tanzer's International Wine Cellar

**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” Pinot Noir 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. Spice, dark red fruits and earth dominate a distinctive aroma profile, with hints of cherries and grilled red meat. A powerful burst of fresh, ripe black cherry and raspberry on entry, with a sense of sweetness is carried by vibrant acidity that imparts real energy and drive to the flavors. Ample and long, with an elegant balance of structure and ripeness, this is a hedonistic and classic Oregon Pinot Noir.

## **SPECIFICS**

APPELLATION:	Eola-Amity Hills, Willamette Valley
ELEVAGE:	40% new French oak for 13 months 30% whole cluster fermentation Pre-fermentation cold soak, and extended maceration pre-ML
CELLARING:	Very enjoyable now with a quick decanting, will really start shining by early 2014, then drink beautifully over the next 10-15 years.
ALCOHOL:	13.4%
PRODUCTION:	650 cases