

MINERAL SPRINGS RANCH 2013 PINOT NOIR

THE VINEYARD. Mineral Springs Vineyard consists of 34 acres of Pinot Noir and Chardonnay 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. Remaining acreage is committed to a diverse and inspired set of uses such as fir forest, oak woodland preservation, orchards, an heirloom vegetable farm, organic grain cultivation, and grazing lands. Michelle Soter's vision is the Ranch produce more than just wine—that it act as a source of food for employees, guests and local charities. The Soters believe elevating the vine only serves to highlight the land that nurtures us all.

VINTAGE NOTE. In April of 2013, the vines awoke early from their winter slumber. Frost damage was no concern as we were greeted with a bounty of spring sunshine and moderate temperatures. Flowering followed suit, always an important and telling event, and was also a few weeks earlier than the previous year. These initial warm spring temperatures and the continued sunshine would turn out to be the key to our success.

As the season changed to summer, the beautiful sunshine persisted, allowing for ample ripeness and generous tannin development. With only a few weeks remaining in the growing season and the red

wine harvest just days away, we received an unusual September rain. As the season had been abundant in sunshine and heat, we harvested half of our grapes prior to the rain; the other half we opted to leave on the vine in hopes of enhanced complexity. As a reward for our patience, we were given enough sunny weather to dry out the remaining grapes and conclude another successful harvest.

TASTING NOTE. Immediately seductive, a complex nose expresses aromas of Bing cherry and boysenberry, followed closely by distinctive and captivating notes of minerality, cola and lavender. The palate is seamless from start to finish, beginning with a bright and silky entry that transitions to an ample core of dark cherry and wild blackberry. An elegant and lasting finish lingers with traces of dark chocolate and earth.

APPELLATION
Yamhill-Carlton
L.I.V.E. Certified
Vineyard & Winery

PRODUCTION
2,150 cases

ALCOHOL
13.4%

ELEVAGE
30% whole cluster fermentation
30 days extended maceration
40% new French oak barrels
for 12 months

"Lithe and pure in the mouth,
offering a cherry flavor and a
sexy lavender pastille note..."
92 PTS, VINOUS

