



SOTER VINEYARDS

2014 Mineral Springs Blanc de Blancs

THE VINEYARD. Mineral Springs Ranch (MSR) is a 240-acre Biodynamic farm and vineyard in the heart of Oregon wine country. Mineral Springs Vineyard consists of 40 acres of Pinot Noir and Chardonnay situated along the ridgeline of the property. The combination of respectful farming, ancient marine soils, and temperate climate, result in wines that are layered, nuanced, and captivating while expressing their singular place of origin.

THE VINTAGE. The 2014 growing season will be remembered for its early spring, consistently warm summer and equally fine weather that persisted into the fall harvest. Little or no pressure from Mother Nature and a bountiful crop made for good spirits and richly endowed wines that show an unprecedented core of fruit.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
honesysuckle apricot granny smith apple	yellow apple honeydew lemon curd	bread crust wildflower honey lemon verbena	fresh tart lingering

VARIETALS	100% Chardonnay
APPELLATION & VINEYARD	Yamhill-Carlton Mineral Springs Vineyard
FERMENTATION & AGING	25% oak, 75% stainless steel aged 6 years en tirage Disgorged December 2020 Dosage 2.1g/L
ALCOHOL	12.8%
PRODUCTION	166 cases

REFLECTIONS

A bold rendition of what a Blanc de Blancs can be, but without compromise to the lineage of sparkling wine. Bright yet opulent, this wine smells like sunshine which was profuse during an ideal growing season. 100% Chardonnay from Mineral Springs Vineyard, currently the only example of Chardonnay available from our flagship estate. A heady tasting experience with flavors of honey and wildflowers laced with citrus and herbs - don't limit yourself to pair this wine just an apertif!

