



SOTER VINEYARDS

2015 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 ridge line 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. We have been producing traditional method sparkling wines since our first vintage in 1997. Every step of winegrowing and production is done in-house by our team led by Winemaker Chris Fladwood, and Winegrower Tony Soter.

THE VINTAGE. The 2015 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. Sparkling wines from this vintage are particularly fruity and expressive.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
bosc pear apricot honey	ripe pear apricot yellow apple	biscuit lemon flower marmalade	floral bright

VARIETALS	100% Chardonnay
APPELLATION & VINEYARD	Yamhill-Carlton Mineral Springs Vineyard
FERMENTATION & AGING	25% oak, 75% stainless steel aged 6 years en tirage Disgorged December 2021 Dosage 3.6g/L
ALCOHOL	12.8%
PRODUCTION	177 cases

REFLECTIONS

Blanc de Blancs from Mineral Springs Vineyard is delightfully aromatic regardless of vintage. This bottling has an enlivening aromatic profile with notes of white flowers, honey, and fresh hay. Heirloom Chardonnay selections, restricted yields, and biodynamic farming practices all contribute to concentrated, yet balanced fruit that produce some of the most compelling sparkling wines in our portfolio. Enjoy this with any number of dishes, including rich cheese, curries, light meats and earthy vegetables.

