



MINERAL SPRINGS
2016 Brut Rosé

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.

to four weeks ahead of what we consider normal. Flowering was punctuated with more than a few hot days, compressing the normally three to four-week period, which resulted in a smaller fruit set than the previous two years. The summer that followed was cooler than 2014 or 2015, but still full of sunshine, with refreshing nights. Harvest began as early in September as any of us could remember. Lower yields and smaller berries contributed to finished wines packed with concentration, nerve, and structure. Captivating aromatics coupled with pointed acidity and very fine tannins tendered the rarest combination of concentration and elegance.

THE VINTAGE. *2016 started off with ample warmth and sunshine and bud break occurring two*

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
<i>strawberry citrus peel apricot</i>	<i>red cherry peach</i>	<i>pomelo hazelnut</i>	<i>complex lingering fresh</i>

VARIETAL	<i>78% Pinot Noir 22% Chardonnay</i>	FERMENTATION and AGING
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APPELLATION	<i>Yamhill-Carlton Mineral Springs Vineyard</i>	<i>fermented in barrel aged for 8 months prior to bottling 3 years on yeast</i>
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ALCOHOL	<i>12.8%</i>	
PRODUCTION	<i>890 cases</i>	<i>Disgorged in March of 2020 2.6g/L dosage</i>

CERTIFICATIONS *biodynamic
organic*

