



MINERAL SPRINGS
2016 White Label Pinot Noir

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. *2016 started off much like recent seasons, with ample warmth and sunshine and bud break occurring two to four weeks ahead of what we consider normal in the Willamette Valley.*

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 and was finished before the month was up. There was very little urgency, no threats or complications. 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.

VARIETAL 100% Pinot Noir

APPELLATION Yamhill-Carlton
Mineral Springs Vineyard

ALCOHOL 13.8%

PRODUCTION 567 cases

FERMENTATION & AGING 55% new French oak
Aged 12 months in barrel
3 months in tank prior to bottling

CERTIFICATIONS biodynamic
organic



AROMAS wild blueberry . black raspberry
cedar bark

PRIMARY dark cherry . lush Italian plum

SECONDARY dried mint . cola spice

FINISH vivid acidity . powerfully structured



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vinous



Robert Parker
WINE ADVOCATE