



SOTER VINEYARDS
2019 Estates Chardonnay

THE WINE.

Soter Vineyards ‘Estates’ Wines represent our fascination with the breadth of great vineyard sites located throughout the Northern Willamette Valley. These are blends comprised of grapes grown entirely on our Estate holdings, which include several parcels in addition to our flagship property, Mineral Springs Ranch. The 2019 Soter Vineyards Estates Chardonnay is an extended *élevage* wine selected from our finest plantings. This wine marks the first still Chardonnay ever produced from Mineral Springs Vineyard and includes grapes sourced from our Eola-Amity Hills holdings.

THE VINTAGE.

In 20 years we will be talking about the 2019 vintage as one of the Oregon Classics. Not because of its power but because of its grace. The growing season was one to two degrees cooler than 2018 with a balanced crop that was neither large nor small. A smattering of wet weather in September rolled in after the sparkling wine harvest which contributed to the overall freshness of wines from this vintage. This Chardonnay shows notes of sappy yellow apple and white peach, with a flinty underpinning of ripe citrus. The finish is lingering and laced with flavors of almonds, apricots, and minerals.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
jonagold apple fresh apricot pomelo citrus	quince sappy yellow apple white peach	almond minerals hay	lemon curd flinty lingering

VARIETAL	100% Chardonnay	FERMENTATION and AGING
VINEYARD / APPELLATION	40% Eola-Amity Hills Estate Vineyard, Certified Organic (CCOF), LIVE, Salmon Safe 60% Mineral Springs Vineyard, Certified Organic (CCOF) and Biodynamic (Demeter)	100% barrel fermented aged 12 months in barrel and six months in stainless steel aged 12 months in bottle prior to release
ALCOHOL	13.2%	

PRODUCTION 300 cases



Robert Parker
WINE ADVOCATE

