



SOTER VINEYARDS

2019 Mineral Springs Ranch 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 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.

THE VINTAGE. In 20 years we will be talking about the 2019 vintage as one of the Oregon

Classics. Not because of it's power but because of it's 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 perfumed and red-fruited core of these Pinot Noirs. These wines can best be described as having incredible finesse, with a bright burst of acidity, and profound phenolic ripeness. It was the last week of hang time in mid-late September which allowed the grapes to develop deeper flavors and more sophisticated tannins.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
sour cherry marionberry wet stone	red cherry unsweetened cranberry summer plum	salted red plum pencil shavings	piquant structured

VARIETAL	100% Pinot Noir
VINEYARD / APPELLATION	Yamhill-Carlton Mineral Springs Vineyard
ALCOHOL	13.8%
PRODUCTION	1,738 cases
WINE MAKING	30 days extended maceration 45% new French oak
ALCOHOL	Aged 12 months in barrel

REFLECTIONS A vibrant red-fruited Pinot noir with classic berry flavors laced with a mouth-watering kiss of sea salt and cedar. Ripe, juicy tannins round out a lengthy finish and make for an altogether exquisite experience.



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Robert Parker
WINE ADVOCATE

