



SOTER VINEYARDS

2022 Estates Pinot Noir

THE WINE. Wines in the ‘Estates’ series are comprised of grapes grown entirely from our Estate holdings, which includes but is no longer limited to our flagship property, Mineral Springs Ranch. With recent property acquisitions, and the perfection of long-term leases and grape contracts, we can now rely on secure, “Estate” controlled sourcing for all the wines that carry the Soter name. The vineyard blends for these bottlings are not formulaic and will vary depending on ripeness, yields, quality, and the flavor profiles of each site.

THE VINTAGE. The 2022 growing season in the Willamette Valley began with a mild winter transitioning into a

warm and dry March, prompting an early bud break. However, in mid-April a damaging frost settled over the Valley, a once in a lifetime occurrence, which impacted emerging buds and delayed vine growth by two to four weeks. Thankfully, the vines recovered with strong secondary buds and June brought warm weather which arrived just in time for flowering. Summer was warm and moderate yet as fall approached, it was clear the vines needed more time to reach full ripeness. Autumn weather can be fickle in the Pacific Northwest, and there was collective relief when September brought cool nights and warm days, preserving grape acidity and extending ripening time. The sunshine and dry weather persisted well into October, another rare occurrence in our region. This ‘second summer’ turned out to be the key to the exceptional quality of fruit at harvest.

THE TASTE. Enticing aromas of red plum, wild cherries, and chalk, lead in to a palate of boysenberries, black plum, and delicate raspberry seed, complemented by secondary notes of cherry pit and plum skin.

94
POINTS

JAMESSUCKLING.COM 

93
POINTS

Wine Spectator

VARIETAL	100% Pinot Noir	PRODUCTION	3,473 cases
VINEYARD / APPELLATION	30% Tarren Vineyard, Eola-Amity Hills, certified Organic CCOF 50% Ribbon Ridge Estate Vineyard, certified Organic CCOF 20% Mineral Springs Vineyard, Yamhill-Carlton, certified Biodynamic, Demeter, Organic, CCOF	FERMENTATION and AGING	30% new oak 25% whole clusters aged 10 mos. in barrel
		    	
