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SOTER VINEYARDS | Origin Series

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2022 Pinot Blanc

**THE WINE.** *The Willamette Valley is Oregon’s most recognized appellation for cool climate wines, and it is in the Northern part of this Valley where the finest vineyards are found.*

*Wines of the Origin Series are a reflection of the unique climates, geographical features, and growing conditions that embody each distinctive region where we source our grapes. Preservation of place is essential to our winemaking philosophy, and in accordance with our environmental principles, all of the vineyards we work with are at a minimum certified sustainable.*

*We’ve been falling in love with this variety over the last few years, if not for its inherent drinkability, but for its versatility. While this bottling was produced with grapes grown at partner sites, we have been slowly adding plantings of Pinot blanc across our own estate vineyards, including at Mineral Springs Ranch. You can expect future bottlings to include estate-grown grapes more prominently.*

**AROMAS**

*white peach  
pomelo  
wild apple*

**PRIMARY FLAVORS**

*meyer lemon  
apple*

**SECONDARY FLAVORS**

*young pineapple  
citrus peel*

**FINISH**

*crisp  
briny*

*The grapes for this bottling are primarily from two sites, Zena Crown and Stater Vineyard. Zena Crown is located in the cool Eola-Amity hills where this variety shines. The grapes grown at Zena contribute a racy acidity and distinct minerality to the blend. Stater Vineyard is a hidden nook located in the historic Dundee Hills. A partner in sustainability, the Stater Family has employed organic farming techniques on this vineyard for over three decades. The stone fruit and aromatic citrus notes are from the Pinot blanc grown here.*

**VARIETAL**            100% Pinot Blanc

**PRODUCTION**    400 cases

**ALCOHOL**            13.2%

**FERMENTATION and AGING**

*traditional vinification in 100% stainless steel  
aged on lees 4 months*



sotervineyards.com  
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