
MINERAL SPRINGS

2011 *Blanc de Blancs*

1.5L Format

THE VINEYARD. *Mineral Springs Vineyard consists of 34 acres of Pinot Noir and Chardonnay situated along the ridgeline of the greater property of 240 acres we call Mineral Springs Ranch (“MSR”). This is a privileged location in the world for Willamette Valley Pinot Noir. The right elevation, aspect, row orientation, ventilation, and uniquely well-drained soils derived from marine sedimentary sandstone all contribute to consistently great results. Remaining acreage is committed to a diverse and inspired set of uses such as fir forest, oak woodland preservation, orchards, an heirloom vegetable farm, organic grain cultivation, and grazing lands. Michelle Soter’s vision is the Ranch produce more than just wine—that it act as a source of food for employees, guests and local charities. The Soters believe elevating the vine only serves to highlight the land that nurtures us all.*

TASTING NOTE. *Lightly golden in color. Fine bubbles and complex aromas are evidence of extended time “en tirage” (aging in the bottle on the yeast). The flavors are vibrant with suggestions of brioche, lemon curd, apple-tart, toasted bread, brine and hints of caramel, all evidence of layered complexity that only time creates. The wine finishes on a high note, leaving a lasting, creamy and refreshing sensation on the mid palate.*

REFLECTIONS. *There is a long standing belief in our industry that larger wine bottles age more slowly and therefore more gracefully than their smaller counterparts. We could attempt to quantify this theory on our own through rigorous trialing and testing, but we think tasting the wines throughout their life, and reflecting on the evolution is a fine method as any. The 2011 Mineral Springs Blanc de Blancs was the first of its kind produced from Mineral Springs Vineyard. While it’s had ample time to age, the tension and freshness of this wine are both immediately apparent. Light notes of lemon peel, white flowers and honey are so delicate it would be hard to determine the age of this wine in a blind tasting. To say this wine still has life is an understatement. This bottling is as fresh as the day of its initial release and offers just a whisper of evolution which only adds to the experience of the taster.*

APPELLATION

*Estate grown, produced & bottled
Yamhill-Carlton AVA
LIVE Certified Vineyard & Winery*

DISGORGEMENT

Spring 2018, 3.0 g/L dosage

ELEVAGE

*Méthode Champenoise
100% Chardonnay
6 years en Tirage
Hand-riddled and disgorged on site
Barrel fermented and aged for
6 mos. prior to assembly*

PRODUCTION

125 cases

ALCOHOL

12.8%

Chris Fladwood | Winemaker

