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## SOTER VINEYARDS

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### 2012 Mineral Springs 'White Label' Pinot Noir

#### LIBRARY RELEASE

**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 50 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.** The 2012 growing season began with a late bloom setting a smaller than average crop. A moderately sunny summer gave way to a picturesque autumn with harvest in the second week of October. The inimitable quality of this vintage could well be the unique weather experienced the week prior to harvest, where dry east winds kept any threat of rain away even as October days were short and temperatures barely breaking into the 70's. The result was an ever so gentle dehydrating effect. The fruit achieved a marvelous tenderness to the touch that winegrowers covet because the fruit gives up its essence so readily.

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**TASTING NOTES:** "This library re-release provides a rare look at a great vintage from a great winery. Safely stashed in the winery cellars for the past decade, this wine is in immaculate condition, remarkably fresh and loaded with a lush mix of cherry fruit, nicely accented with toasted hazelnuts and baking spices. As it breathes open there is a streak of wintergreen. This is drinking well now but definitely has more life ahead. Best guess – drink now to mid-2030s." - Paul Gregutt

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| VARIETAL               | 100% Pinot Noir                                      |
| VINEYARD / APPELLATION | Yamhill-Carlton<br>Mineral Springs Vineyard          |
| ALCOHOL                | 13.8%                                                |
| PRODUCTION             | 50 cases - re-release<br>30 days extended maceration |
| WINE MAKING            | 50% new French oak<br>Aged 12 months in barrel       |
| CERTIFICATIONS         | organic                                              |

**REFLECTIONS.** We've been fortunate enough to age this wine in our cellar for the last decade, and it's been remarkable to see the transformation of this powerful vintage over the years. The 2012 Mineral Springs White Label Pinot Noir has an incredible bouquet that recalls sweet tobacco, black cherry, and toasted hazelnuts. It has retained incredible concentration, showcasing a rich yet balanced palate threaded with earthy notes of mushrooms and chestnuts, punctuated by flavors of ripe plum and blackberry, and touch of anise.



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