



MINERAL SPRINGS

2013 Blanc de Blancs Magnum Extended Tirage

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.

The spring of 2013 delivered warm temperatures with nary a cloud in the sky. Sunny weather persisted into summer allowing for ample, early ripeness and generous flower development. With only a few weeks remaining in the growing season, we received unusual September rains. Fortunately, our sparkling wine grapes were harvested early, before the rain, a common practice to retain high acidity and freshness in wines destined for bubbly.

AROMAS

*sweet lemon
almond
citrus blossom*

PRIMARY FLAVORS

*yellow apple
meyer lemon
bosc pear*

SECONDARY FLAVORS

*toasted hazelnut
wildflower honey
ripe pomelo*

FINISH

*chalk
racy
fresh*

VARIETAL

100% Chardonnay

APPELLATION

Yamhill-Carlton, Mineral Springs Vineyard

ALCOHOL

12.8%

PRODUCTION

22 cases

CERTIFICATIONS *LIVE Certified
Salmon Safe*



FERMENTATION & AGING

Méthode Champenoise

fermented in barrel

10 years on yeast

Disgorged in January of 2023

6 g/L dosage

REFLECTIONS

This wine has spent 10 years aging on its lees before being hand-disgorged and hand-labelled. Richness and complexity of this caliber cannot be rushed or reproduced; this wine is a reflection of our dedication to the craft of producing sparkling wines. Flavors of toasted almond, wild honey, and citrus blossom hold the core flavors of fresh tree fruits and minerals together like the most magnificent bouquet. Gather friends, and pour freely.