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## MINERAL SPRINGS

*2013 Blanc de Blanc*

### 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 ridgeline 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.*

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AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
<i>lemon</i>	<i>almond</i>	<i>fresh bread</i>	<i>chalk</i>
<i>brioche</i>	<i>meyer lemon</i>	<i>citrus zest</i>	<i>racy</i>
<i>orange flower water</i>	<i>bosc pear</i>	<i>lily flower</i>	<i>fresh</i>

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VARIETAL	<i>100% Chardonnay</i>	FERMENTATION and AGING
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APPELLATION	<i>Yamhill-Carlton Mineral Springs Vineyard</i>	<i>Méthode Champenoise fermented in barrel aged for 8 months prior to bottling 5 years on yeast</i>
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ALCOHOL	<i>12.8%</i>	
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PRODUCTION	<i>170 cases</i>	
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CERTIFICATIONS	<i>LIVE Certified Salmon Safe</i>	<i>Disgorged in January of 2020 3.2 g/L dosage</i>
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