

SOTER VINEYARDS | 2014
MINERAL SPRINGS BLANC DE BLANCS - MAGNUM



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.

We have been producing traditional method sparkling wines since our first vintage in 1997. Every step of winegrowing and production is done in-house by our team led by Director of Winemaking & Viticulture Chris Fladwood, and Winegrower & Owner Tony Soter.

THE WINE

The 2014 Mineral Springs Blanc de Blancs magnums are a limited release, with only 20 cases produced. Aged for ten years on the yeast before being disgorged, this extended tirage wine reflects the exceptional 2014 growing season—characterized by an early spring, warm summer, and perfect fall conditions. Made from 100% Chardonnay from our flagship Mineral Springs Vineyard, the grapes were harvested at peak ripeness, showcasing intense flavor. This bold expression of a Blanc de Blancs stays true to the lineage of sparkling wine. With flavors of honey and wildflowers entwined with citrus and herbs, it promises an opulent tasting experience—ideal beyond just an aperitif.

VARIETY	100% Chardonnay
APPELLATION	100% Yamhill-Carlton
VINEYARD	100% Mineral Springs Vineyard
ALCOHOL	12.8%
PRODUCTION	20 Cases
CERTIFICATIONS	Biodynamic practicing, Certified Organic, CCOF
FERMENTATION and AGING	Traditional method sparkling wine 4 g/L sugar Disgorged July 2024 Aged 10 years en tirage Aged in a combination of stainless steel barrels and neutral French oak