

SOTER VINEYARDS | 2014

MINERAL SPRINGS BRUT ROSÉ - EXTENDED TIRAGE



THE PLACE

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.

REFLECTIONS

The 2014 growing season will be remembered for its early spring, consistently warm summer and equally fine weather that persisted into the fall harvest. Little to no pressure from Mother Nature and a bountiful crop made for good spirits and richly endowed wines that show an unprecedented core of fruit and structure.

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

This wine offers a delightful sensory journey, beginning with soft, ephemeral bubbles, hinting at its delicate nature. A vibrant symphony of flavors unfolds—caramelized grapefruit with burnt sugar citrus, macerated strawberry for lush berry essence, and playful tangerine candy adding brightness. Dried orange peel and herbal undertones enhance complexity, while the finish reveals a nutty character and subtle oxidative quality, suggesting maturity and refinement. This layered, balanced tapestry of flavors invites exploration and rewards attention with its depth and charm.

VARIETY	91% Pinot Noir 9% Chardonnay
APPELLATION	100% Yamhill-Carlton
VINEYARD	100% Mineral Springs Vineyard
ALCOHOL	12.8%
PRODUCTION	80 cases
CERTIFICATIONS	LIVE, Salmon Safe
FERMENTATION and AGING	Traditional Method Aged 10 Years en Tirage 80% Stainless Steel and 20% Neutral Oak Disgorged December 2024 Dosage 4.2 g/L

