



MINERAL SPRINGS RANCH

2016 Pinot Noir

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. *2016 started off much like recent seasons, with ample warmth and sunshine and bud break occurring two to four weeks ahead of what we consider normal in the Willamette Valley.*

Flowering was punctuated with more than a few hot days, compressing the normally three to four-week period, which resulted in a smaller fruit set than the previous two years. The summer that followed was cooler than 2014 or 2015, but still full of sunshine, with refreshing nights. Harvest began as early in September as any of us could remember and was finished before the month was up. There was very little urgency, no threats or complications. Lower yields and smaller berries contributed to finished wines packed with concentration, nerve, and structure. Captivating aromatics coupled with pointed acidity and very fine tannins tendered the rarest combination of concentration and elegance.

VARIETAL	100% Pinot Noir	AROMAS	wild blackberry . wild mint berry cordial
APPELLATION	Yamhill-Carlton Mineral Springs Vineyard	PRIMARY FLAVORS	italian plum . smoked jam
ALCOHOL	13.8%	SECONDARY FLAVORS	black licorice . fresh hickory
PRODUCTION	2,333 cases	FINISH	fine tannins . depth . lingering
FERMENTATION & AGING	30 days extended maceration 40% new French oak Aged 12 months in barrel		
			92+ points THE WINE ADVOCATE 93 points jameessuckling.com
