

SOTER VINEYARDS | 2017
 MINERAL SPRINGS BLANC DE BLANCS



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 2017 Mineral Springs Blanc de Blancs beautifully reflects the warm and abundant growing season. Made from 100% biodynamically farmed Chardonnay, this traditional method sparkling wine was aged on the lees for six years before being hand disgorged. On the palate, you'll find flavors of guava and quince, complemented by a hint of honeycomb and beeswax. The finish offers a slightly savory note, with nuances of melon rind, sea salt, and a touch of wild apple. The ample sunshine imparted all the richness this wine needed, and the dosage is a mere 3 g/L of sugar.

VARIETY	100% Chardonnay
APPELLATION	100% Yamhill-Carlton
VINEYARD	100% Mineral Springs Vineyard
ALCOHOL	12.8%
PRODUCTION	300 Cases
CERTIFICATIONS	Biodynamic, Demeter Organic, CCOF
FERMENTATION and AGING	Traditional method sparkling wine 3 g/L sugar Disgorged January 2024 Aged in a combination of stainless steel barrels and neutral French oak