



MINERAL SPRINGS

2017 Brut Rosé 1.5L

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 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 2017 growing was slow to start and came on the heels of a cold, wet winter. Bud break occurred at the end of April, and the weather remained dreary until late May when opportunely clear skies and warm weather graced our entire growing region. Full bloom in the vineyard came in late June and was uninterrupted, priming us for record breaking yields, even with vigorous crop thinning. Our sparkling wines are the first blocks to be picked and being sorted and pressed in the winery before fall rains threatened.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
strawberries & cream	strawberry	almond	creamy
orange zest	red cherry	oats	lingering
raspberry	biscuit	tangerine	fresh

VARIETAL 84% Pinot Noir
16% Chardonnay

APPELLATION Yamhill-Carlton
Mineral Springs Vineyard

ALCOHOL 12.8%

PRODUCTION 50 cases



FERMENTATION and AGING
fermented in barrel
aged for 8 months prior to bottling
6 years on yeast
Disgorged in January of 2023
4g/L dosage

REFLECTIONS
Our sparkling magnums are aged an additional year before being released, adding nuance and complexity. Released February 2023. Drink now - 2027.