



MINERAL SPRINGS RANCH

2017 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. *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. As mid-September approached, our sense of urgency to harvest increased with the threat of pending rains. As our Viticulturist, Nadine Basile put it, "We pulled in the last clusters right as the first morning drops were beginning to fall and we couldn't believe our luck. For such a late season, we were happy to see zero disease in the fruit. It was an extremely clean harvest due to the hot summer we had experienced, and the long hang time was essential to great flavor development."

VARIETAL	100% Pinot Noir	AROMAS	pure, red cherry . cinnamon dried raspberry
APPELLATION	Yamhill-Carlton Mineral Springs Vineyard	PRIMARY	bing cherry . boysenberry
ALCOHOL	13.8%	SECONDARY	burdock root . vanilla seed pod
PRODUCTION	2,859 cases	FINISH	spicy . balanced . polished tannins
FERMENTATION & AGING	30 days extended maceration 40% new French oak Aged 12 months in barrel	REFLECTIONS	The 2017 Pinots are true extroverts; they are naturally balanced, offering freshness, purity and intensity; and they compel consumption even at a young age. Make no mistake though, this wine will age gracefully; and blossom into something far more complex than the lovely young wine we will quite enjoy in their early years.
CERTIFICATIONS	biodynamic organic		

