



SOTER VINEYARDS  
2019 Mineral Springs Brut Rosé

**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 winегrowing and production is done in-house by our team led by Winemaker Chris Fladwood, and Winegrower Tony Soter.

**THE VINTAGE.** In 20 years we will be talking about the 2019 vintage as one of the Oregon classics, not because of its power but because of its grace. The growing season was one to two degrees cooler than 2018 with a balanced crop that was neither large nor small. A smattering of wet weather in September rolled in after the sparkling wine harvest which happened under clear, dry skies. These wines can best be described as having incredible finesse, with a bright burst of acidity, and profound complexity. This wine was disgorged in June of 2023 and is shy to open-up. We recommend enjoying very chilled and letting it come up to temperature in your glass as the wine opens.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
rose petal red cherry vitamin C	cranberry cherry apricot	almond biscuit orange sherbet dusty rose	precise profound

<b>VARIETALS</b>	81% Pinot Noir 19% Chardonnay
<b>APPELLATION &amp; VINEYARD</b>	Yamhill-Carlton Mineral Springs Vineyard
<b>FERMENTATION &amp; AGING</b>	27% oak, 73% stainless steel aged 3 1/2 years en tirage  Disgorged June 2023 Dosage 4g/L
<b>ALCOHOL</b>	12.8%
<b>PRODUCTION</b>	960 cases

**REFLECTIONS**  
The 2019 Brut Rosé is lithe and nervy, revealing layers of complexity as it opens in the glass. This wine is a blend of Pinot Noir and Chardonnay and was aged for three and a half years on the lees before being disgorged. Flavors of blood orange and red cherries are mingled with notes of rose petal and orange sherbet; this is one of those enigmatic wines that divulges more and more with each sip. The finish is precise, with a distinct flavor of vitamin C, and is complemented with a pleasing taste of almond biscuit; complexity like this can only be achieved through extended lees aging and high-quality grape-growing.

