

SOTER VINEYARDS | 2021

MINERAL SPRINGS BRUT ROSÉ



THE VINEYARD

Mineral Springs Ranch (MSR) is a 250-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 Winemaker Chris Fladwood, and Winegrower Tony Soter.

THE WINE

The 2021 vintage combined hot, dry weather with modest yields and low disease pressure—an unusual blessing in our typically damp Willamette Valley. A record-breaking June heat dome brought early warmth well before the grapes appeared (thankfully!). And once the commotion of the early heat subsided, harvest for our sparkling wines came right on time, ahead of our still wines, capturing the vintage's vibrant energy.

This wine displays its signature vibrant salmon hue. On the nose, bright aromas of grapefruit, candied ginger, and biscuit mingle with fresh cream notes, creating a layered, enticing bouquet. On the palate, a delicate salinity weaves through tart strawberry flavors, culminating in a wine that's perfectly poised and ready to enjoy now.

VARIETY	80% Pinot Noir 20% Chardonnay
APPELLATION	100% Yamhill-Carlton
VINEYARD	100% Mineral Springs Vineyard
ALCOHOL	12.8%
PRODUCTION	985 Cases
CERTIFICATIONS	Biodynamic, Demeter Organic, CCOF
FERMENTATION and AGING	Traditional Method Aged 3.5 Years en Tirage 80% Stainless Steel and 20% Neutral Oak Disgorged May 2025 Dosage 5 g/L