



SOTER VINEYARDS

2021 Estates Chardonnay

THE VINEYARDS. Wines in the ‘Estates’ series are comprised of grapes grown entirely from our Estate holdings, which includes but is no longer limited to our flagship property, Mineral Springs Ranch. With recent property acquisitions, and the perfection of long-term leases and grape contracts, we can now rely on secure, “Estate” controlled sourcing for all the wines that carry the Soter name. The vineyard blends for these bottlings are not formulaic and will vary depending on ripeness, yields, quality, and the flavor profiles of each site.

THE VINTAGE. The 2021 vintage had all the ingredients to make incredible wines: hot and dry weather, modest yields, and low disease pressure, critical in our consistently damp growing region. Oregon broke records when in June, a normally wet and fickle month, brought a heat dome to the state blanketing the Willamette Valley in extreme temperatures. And all before there were even grapes on the vine! The trend continued throughout summer and finally cooled off in October, allowing the grapes vital hang-time to develop complex, mature tannins. The Chardonnays from this vintage are absolutely striking. They are concentrated without being heavy, lithe and fruit forward with incredible minerality.

THE TASTE. Aromas of green pear, flint, and ripe lemon, lead to a palate bursting with flavors of quince, limeade, and yellow apple. Secondary notes of lemon curd, minerals, and apple skin precede a crisp and refreshing finish, echoing citrus peel and chalk.

96
POINTS

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94
POINTS

Decanter

VARIETAL	100% Chardonnay
VINEYARD / APPELLATION	75% Eola-Amity Hills Estate sources 25% Mineral Springs Vineyard, Certified Organic (CCOF) and Biodynamic (Demeter)
ALCOHOL	13.2%
PRODUCTION	1,068 cases

FERMENTATION
and AGING

100% barrel fermented
100% malolactic fermentation
aged 12 months in barrel and
6 months in stainless steel
aged 12 months in bottle prior to release

