

SOTER VINEYARDS | 2021
MINERAL SPRINGS 'WHITE LABEL' CHARDONNAY



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.

THE WINE

The 2021 vintage in Oregon was remarkable, marked by unusually hot and dry conditions that led to modest yields and low disease pressure, especially critical in our typically moist region. A rare June heat dome caused extreme temperatures early in the season, setting the stage for grapes to develop complex, mature fruit by October. The resulting Chardonnays are notably vibrant, displaying a fine balance of concentration, fruit-forwardness, and exceptional minerality.

This is the inaugural bottling of still Chardonnay from Mineral Springs Vineyard. Barrel fermented with extra lees to enhance both texture and flavor, this wine was bottled in March 2023 and has since been aged for 18 months in bottle before release. The resulting wine is electric, showing a perfect balance between vibrancy and richness. You'll find elegant notes of quince, apple, and ripe lemon, complemented by subtle hints of toasted almond with flinty undertones. The mineral-laden finish lingers long after the wine has gone.

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| VARIETY | 100% Chardonnay |
| APPELLATION | 100% Yamhill-Carlton |
| VINEYARD | 100% Mineral Springs Vineyard |
| ALCOHOL | 13.2% |
| PRODUCTION | 250 Cases |
| CERTIFICATIONS | Biodynamic, Demeter Organic, CCOF |
| FERMENTATION and AGING | 100% Barrel fermented 40% New French oak 100% Malolactic fermentation Aged 12 months in barrel Aged 18 months in bottle |