

SOTER VINEYARDS | 2022
ESTATES CHARDONNAY



THE PLACE

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.

REFLECTIONS

The 2022 growing season in the Willamette Valley began with a warm March and early bud break, but a rare mid-April frost delayed vine growth by several weeks. Thankfully, strong secondary buds and warm June weather arrived just in time for flowering. A sunny, dry fall extended ripening, and the rare "second summer" of October proved key to an exceptional harvest.

THE WINE

A vibrant interplay of texture and precision, the 2022 Estates Chardonnay opens with fragrant notes of lychee and yellow apple, layered with the creamy tang of kefir. A core of lemon zest and pomelo adds brightness, while toasted hazelnut and the starchy richness of breadfruit lend depth. Linear acidity drives the palate, finishing with a chalky minerality that lingers with quiet elegance.

VARIETY	100% Chardonnay
APPELLATION	100% Willamette Valley
VINEYARD	5% Mineral Springs, 95% Eola-Amity Hills Estate
ALCOHOL	13.2%
PRODUCTION	1,089 cases
CERTIFICATIONS	Certified Biodynamic, Demeter, Organic, CCOF
FERMENTATION and AGING	100% Barrel fermented 36% New French oak 100% Malolactic fermentation Aged 12 months in barrel, 6 months in stainless steel Aged 12 months in bottle