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SOTER VINEYARDS | Origin Series

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2023 Pinot Blanc

**THE WINE.** *The Willamette Valley is Oregon’s most recognized appellation for cool climate wines, and it is in the Northern part of this Valley where the finest vineyards are found.*

*Wines of the Origin Series are a reflection of the unique climates, geographical features, and growing conditions that embody each distinctive region where we source our grapes. Preservation of place is essential to our winemaking philosophy, and in accordance with our environmental principles, all of the vineyards we work with are at a minimum certified sustainable.*

*We’ve been falling in love with this variety over the last few years, if not for its inherent drinkability, but for its versatility. While this bottling was produced with grapes grown at partner sites, we have been slowly adding plantings of Pinot blanc across our own estate vineyards, including at Mineral Springs Ranch and our Ribbon Ridge Estate vineyard.*

**AROMAS**

*citrus peel  
fresh hay  
honey crisp apple*

**PRIMARY FLAVORS**

*meyer lemon  
green pear*

**SECONDARY FLAVORS**

*acacia  
buddha’s hand citrus*

**FINISH**

*crisp  
briny*

*The grapes used in this bottling are heirloom selections primarily sourced from our Ribbon Ridge Estate Vineyard. The wine underwent fermentation in stainless steel tanks, with the exception of two neutral oak barrels. Both wines underwent extensive lees stirring; however, the stainless steel fermentation did not undergo a secondary fermentation. In contrast, the wine in the oak barrels was allowed to undergo malolactic fermentation, resulting in a loss of malic acid and contributing to the wine's texture and richness.*

<b>VARIETAL</b>	100% Pinot Blanc
<b>PRODUCTION</b>	600 cases
<b>ALCOHOL</b>	13.2%
<b>CERTIFICATION</b>	certified Organic

**FERMENTATION and AGING**

*traditional vinification in stainless steel and neutral oak  
partial malolactic fermentation  
aged on lees 4 months*



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