

SOTER VINEYARDS | 2024  
PINOT BLANC



**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 2024 vintage unfolded like a winemaker's dream, offering a symphony of near-perfect conditions. A cool, wet start to the season gracefully transitioned into a long, warm growing period with minimal weather disruptions, allowing for extended hang times and balanced ripening. This yielded vibrant fruit with excellent acidity and nuance, carefully hand-harvested at peak ripeness. The gradual pace of harvest provided the flexibility to pick at optimal flavor and phenolic development, solidifying 2024 as an exceptional vintage for the Willamette Valley.

**THE WINE**

Radiant and pure, the 2024 Pinot Blanc is a vivid reflection of our organically farmed Ribbon Ridge Estate. Bright and finely etched, it opens with crystalline notes of peach, pear, and green apple—classic orchard fruits layered with cool precision. A subtle thread of crushed stone and fresh ginger lends depth and intrigue, while extended aging on lees brings a graceful texture. Clean, focused, and endlessly refreshing, this is Pinot Blanc at its most articulate and alive.

<b>VARIETY</b>	100% Pinot Blanc
<b>APPELLATION</b>	100% Willamette Valley
<b>VINEYARD</b>	100% Soter Ribbon Ridge
<b>ALCOHOL</b>	13.0%
<b>PRODUCTION</b>	540 cases
<b>CERTIFICATIONS</b>	LIVE, Salmon Safe, Organic (CCOF)
<b>FERMENTATION and AGING</b>	15% Neutral French oak 85% Stainless steel  Aged 4 months in barrel