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**SOTER VINEYARDS | Origin Series**

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*2018 Yamhill-Carlton Pinot Noir*

**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.*

*The soils in Yamhill-Carlton are coarse-grained, ancient marine sediments layered over siltstone and sandstone. Pinot noirs from Yamhill-Carlton display black and red fruits, noteworthy minerality and earth, with fine structure and balance.*

**AROMAS**

*ripe strawberry  
black cherry*

**PRIMARY FLAVORS**

*red plum  
cane berry*

**SECONDARY FLAVORS**

*chanterelle mushroom  
berry seed*

**FINISH**

*warm and structured*

**REFLECTIONS**

*This wine has a core of sweet, ripe red fruits like strawberry and black cherry which are supported by more delicate flavors of wild mushroom and blackberry seeds. This wine is both subtle yet powerful and it’s this unique juxtaposition that makes it so complex and enjoyable.*

**VARIETAL**      100% Pinot Noir

**VINEYARD / APPELLATION**      100% Yamhill-Carlton  
100% Gran Moraine Vineyard

**ALCOHOL**      14%

**PRODUCTION**      331 cases

**FERMENTATION and AGING**

*traditional vinification in small, open-top fermenters  
20% whole cluster  
25 days extended maceration  
10 months in barrel prior to bottling*

