

SOTER VINEYARDS | Origin Series

2021 Chehalem Mountains 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 Chehalm Mountains is a diverse AVA and encapsulates Ribbon Ridge and Parrett Mountain. It notably contains Bald Peak, the highest point in the Willamette Valley (1,633 feet) which impacts the weather patterns of the entire region.

AROMAS blackberry raspberry

black pepper

fresh cherry PRIMARY **FLAVORS** marionberry

violet

SECONDARY hibiscus

FLAVORS

FINISH full and ripe tannins

REFLECTIONS This wine has a very deep fruit essence and an aromatic hint of that ever-elusive violet! It's a dense and fleshy wine but supple at the same time. On a scale this wine would definitely be on the weighty end of the spectrum but not heavy or ponderous. It is rich in texture with a plush yet vibrant "come-hither" charisma.

VARIETAL 100% Pinot Noir FERMENTATION and AGING

traditional vinification in small, open-top fermenters 100% Chehalem Mountain AVA **APPELLATION**

20% whole cluster

100% Hollis Vineyard VINEYARD/ Live, Salmon Safe CERTIFICATIONS

13.6% ALCOHOL

PRODUCTION 465 cases

30% New French oak

10 months in barrel prior to bottling

