



## SOTER VINEYARDS

### 2020 Mineral Springs Ranch Pinot Noir

**THE VINEYARD.** Mineral Springs Ranch (MSR) is a 240-acre Biodynamic farm and vineyard in the heart of Oregon wine country. Mineral Springs Vineyard consists of 40 acres of Pinot noir and Chardonnay situated along the ridge-line of the property. The combination of respectful farming, ancient marine soils, and temperate climate, result in wines that are layered, nuanced, and captivating while expressing their singular place of origin.

**THE VINTAGE.** The 2020 growing season started in April with bud-break, the true herald of harvest. The spring was temperate, and the shoots grew at a modest pace, allowing the vines to reach a healthy height before the onset of bloom in June.

Flowering occurred during a stretch of weather that included periods of scattered sunshine and light drizzly rain which resulted in smaller berries, meaning more skin components per berry volume of juice, which in turn means more potential for color, and concentration. The wildfires that punctuated the 2020 vintage started in our region on Labor Day, putting a literal cloud over the holiday weekend. While this was a once in a lifetime weather event for many regions up and down the west coast, the impacts on wine were variable and dependent on many factors. We were fortunate we had the opportunity to make some delightful wines from the vintage, albeit in more limited quantities.

#### AROMAS

black cherry  
marionberry  
wild herbs

#### PRIMARY FLAVORS

black plum  
wild blackberry  
blueberry

#### SECONDARY FLAVORS

fresh leather  
cola spice

#### FINISH

concentrated  
lush  
supple

#### VARIETAL

100% Pinot Noir

#### VINEYARD / APPELLATION

Yamhill-Carlton  
Mineral Springs Vineyard

#### ALCOHOL

13.8%

#### PRODUCTION

1,300 cases

#### WINE MAKING

45% new French oak  
Aged 12 months in barrel

#### ALCOHOL

#### REFLECTIONS

A challenging vintage with a favorable outcome. We were careful to press the grapes even more gently than normal, which contributed to lower yields, but left behind smoke compounds bound up in the skins. Strategic settling and racking of juice helped to remove excessive solids and lessen impacts of smoke on the finished wine. While labor intensive, no machinery, filters, membranes or resins were used to treat the wines, and therefore we were able to preserve the essence and integrity of our terroir. Indeed, the only regret from this vintage is limited quantities of what otherwise is an ethereal, supple and concentrated Pinot noir from Mineral Springs Vineyard.

