

MINERAL SPRINGS 2011 BRUT ROSÉ

THE VINEYARD. Mineral Springs Vineyard consists of 34 acres of Pinot Noir and Chardonnay situated along the ridgeline of the greater property of 240 acres we call Mineral Springs Ranch ("MSR"). This is a privileged location in the world for Willamette Valley Pinot Noir. The right elevation, aspect, row orientation, ventilation and uniquely well-drained soils derived from marine sedimentary sandstone all contribute to consistently great results. Remaining acreage is committed to a diverse and inspired set of uses such as fir forest, oak woodland preservation, orchards, an heirloom vegetable farm, organic grain cultivation, and grazing lands. Michelle Soter's vision is the Ranch produce more than just wine-that it act as a source of food for employees, guests and local charities. The Soters believe elevating the vine only serves to highlight the land that nurtures us all.

VINTAGE NOTE. 2011 will be remembered as a late but great Oregon Pinot Noir vintage. Like 2010, it was a cool growing season and harvest was in late October, weeks later than average. The wines have classic structure, which is to say mouthwatering acidity and moderate alcohol. What distinguishes 2011 from 2010 is the warm and powerfully sunny first half of September that helped the fruit develop deeper concentrations of pigment and tannin as well as a more profound sense of fruit expression to balance the earth, mineral and herbal notes.

TASTING NOTE. Subtle rose hue, bordering on salmon in color, our 2011 Brut Rosé displays brilliant clarity, evidence of its three years spent in the bottle prior to disgorgement. The wine is, as always, intensely and immediately seductive, showing notes of cranberries, early cherries and toast. A forward, beautifully fruit-driven nose is complemented by an array of secondary flavors, suggesting its time spent aging slowly on its lees. The palate and mouthfeel are substantial, creamy and coating at first, then evolving in a classic fashion with a vibrant core of acidity and bead that transcends the sum of its parts. This 2011 Brut Rosé is a truly harmonious example of the pure voice and expression that is Mineral Springs Vineyard.

APPELLATION

Yamhill-Carlton

LIVE Certified Vineyard & Winery

ELEVAGE

Méthode Champenoise

90% Pinot Noir, 10% Chardonnay

3 years en Tirage

Hand-riddled and disgorged on site

Aged for 5 mos. prior to assembly

PRODUCTION

1,900 cases

DISGORGEMENT

Spring 2015, 5g/L dosage

ALCOHOL

12.8%

