



SOTER VINEYARDS

1999 BRUT ROSÉ YAMHILL COUNTY SPARKLING WINE
(SECOND RELEASE - APRIL 2005 DISGORGEMENT)

RELEASED: September 1, 2005

PRODUCTION: 530 6-packs

HARVEST DATE: October, 1999

YIELD: 1.8 tons per acre

CÉPAGE: 65% Chardonnay, 35% Pinot Noir

THE VINEYARD

Our 4-acre parcel of Chardonnay in the Beacon Hill vineyard was first planted in 1988, and provides the acidity and structure of this blend. Select later-ripening plots of Pinot Noir are pressed like white wine and contribute roundness, exotic red fruits, and opulence.

THE HARVEST

1999 was a 'classic' vintage in our corner of the Northern Willamette Valley. Sugar accumulation in our selected fields of Chardonnay and Pinot Noir was slow and steady, allowing for plenty of flavor to arrive. The slow ripening of the fruit was worrisome to us until a dry and temperate October arrived and 'saved' the vintage. We consider 1999 a near-optimal vintage for sparkling production.

ÉLEVAGE

The base wines for this blend were fermented in a mixture of new oak, neutral oak, and special stainless steel barrels. They are then aged in these casks. After blending and bottling, this wine spent over 5 years on the yeast ("sur latte") before it was disgorged in April, 2005 and given a modest dosage, ensuring a dry finish. Note: this is a second disgorgement of the same vintage; the first batch was disgorged in April of 2004.

TASTING NOTE

Pierre Rovani of *The Wine Advocate* wrote this about our first release of this wine:

"The 1999 Brut Rosé Beacon Hill exhibits a peach-like color and a wonderfully elegant nose reminiscent of a perfectly fashioned Kir Royal (a drink made from sparkling wine and cassis liqueur). Notes of cassis can be discerned in its floral, expressive aromatics. Medium-bodied, satin-textured and extremely flavorful, it coats the taster's palate with notes of black cherries, violets, blackberries, and assorted flowers. This extravagant, beautifully crafted rose should be drunk over the next 2-3 years."

We like that description. We would add that this wine has a distinctive, woody savor of Beacon Hill and has a lovely combination of freshness, berry fruit, and the leesy complexity that comes with age.

GASTRONOMY

Enjoy Beacon Hill Brut Rosé with fried or raw oysters, shellfish preparations, or perhaps a fricassee of chicken with *vin jaune*, cream, and morels.

