



SOTER VINEYARDS

2003 BRUT ROSÉ, BEACON HILL VINEYARD,
OREGON SPARKLING WINE

RELEASED: September 1, 2007

PRODUCTION: 650 cases

DISGORGED: March 2007

HARVEST: September, 2003

YIELD: 1.8 tons per acre

VARIETALS: 65% Chardonnay, 35% Pinot Noir

THE VINEYARD

Our 4-acre parcel of Chardonnay in the Beacon Hill vineyard was first planted in 1989, 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

2003 will be remembered as a warm harvest in the Willamette Valley – for the red wines. Because the grapes for sparkling wine were picked well over a week before those of red, and at a brix level no higher than 20°, the wine is juicy without heaviness, with vibrant natural acidity.

WINEMAKING

The base wine for this blend was fermented in a mixture of new oak, neutral oak, and special stainless steel barrels. They are then aged in these casks for 6 months. After blending and bottling, this wine spent 4 years on the yeast (*“en tirage”*) before it was disgorged in March, 2007. The 2003 was such a naturally rich wine that it required a very modest *dosage* - just 6 grams of sugar per liter. The industry standard for “Brut” wines is a dose of about twice as much sugar, which some producers use to compensate for excessive acidity and a lack of body and concentration.

TASTING NOTE

2003 Brut has a pretty copper color and renders elegant bubbles in the glass. Notes of wild strawberries, orange blossoms, honey, brioche, and golden apples entice the nose. A creamy, concentrated mouth feel is balanced out by a beam of bright acidity. The 2003 has a juicier, more succulent demeanor than its predecessors. Even so, a long, complex finish reminds you that this is a wine of substance to pair with a main course. Our finest Brut yet!

PAIRING

Beacon Hill Brut Rosé is excellent with a range of dishes, from chicken liver paté on brioche to roast salmon, to pan-fried oysters with sorrel aioli.
