



SOTER VINEYARDS

2003 “NORTH VALLEY” PINOT NOIR
YAMHILL-CARLTON DISTRICT

RELEASED: May 23, 2005

PRODUCTION: 780 cases

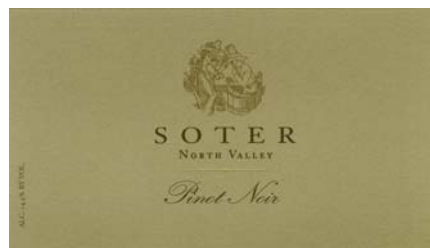
HARVEST DATE: Sept. 28 – Oct. 2, 2003

YIELD: 2.0 tons per acre

CÉPAGE: 100% Pinot Noir

THE VINEYARD

At Soter Vineyards, every wine is an Estate wine. No wine is made from purchased fruit. For our signature Pinot Noir from Beacon Hill, only the finest barrels make it into the final blend. There is a standard of length, complexity, poise, and depth of flavor that we demand of ourselves in crafting this, our flagship wine.



While some producers around the world cull out a few of their finest barrels to create a ‘reserve’ wine, the philosophy of Soter Vineyards is that Beacon Hill *is* the reserve wine, and thus is made from only the best fruit in the finest vintages. Our young-vine wines, and casks that simply don’t augment the Beacon Hill bottling – even very high-quality wines – are declassified in the Burgundian tradition to our “North Valley” blend.

THE HARVEST

Harvest of 2003 proceeded under record warm temperatures and sunny skies. The wines are marked by big, voluptuous textures thanks to warm temperatures during the harvest.

ÉLEVAGE

The grapes were vinified using 30% whole clusters in small, open-top fermenters with minimal handling. The wine was aged 12 months in 30% new French oak barrels and 70% neutral French oak barrels, all from Burgundian coopers. Bottled in March, 2005.

TASTING NOTE

The wine features notes of orange blossoms, cranberries, black cherries, blackberries, sweet cream, cocoa, game, minerals, and has a very smooth and supple mouthfeel. Long and lush, the wine leaves big, thick tears in the glass and is notable for its very soft mouthfeel.

GASTRONOMY

A stout, spicy Pinot Noir, this will not be mistaken for Volnay. It will pair well with braised short ribs, slow-smoked brisket, or something as simple as grilled reuben sandwiches.
