



WINEGROWERS CLUB | Winter 2024



SOTER VINEYARDS

2022 Estates Pinot Noir

THE WINE. Wines in the ‘Estates’ series are comprised of grapes grown entirely from our Estate holdings, which includes but is no longer limited to our flagship property, Mineral Springs Ranch. With recent property acquisitions, and the perfection of long-term leases and grape contracts, we can now rely on secure, “Estate” controlled sourcing for all the wines that carry the Soter name. The vineyard blends for these bottlings are not formulaic and will vary depending on ripeness, yields, quality, and the flavor profiles of each site.

THE VINTAGE. The 2022 growing season in the Willamette Valley began with a mild winter transitioning into a

warm and dry March, prompting an early bud break. However, in mid-April a damaging frost settled over the Valley, a once in a lifetime occurrence, which impacted emerging buds and delayed vine growth by two to four weeks. Thankfully, the vines recovered with strong secondary buds and June brought warm weather which arrived just in time for flowering. Summer was warm and moderate yet as fall approached, it was clear the vines needed more time to reach full ripeness. Autumn weather can be fickle in the Pacific Northwest, and there was collective relief when September brought cool nights and warm days, preserving grape acidity and extending ripening time. The sunshine and dry weather persisted well into October, another rare occurrence in our region. This ‘second summer’ turned out to be the key to the exceptional quality of fruit at harvest.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
red plum wild cherries chalk	boysenberries black plum raspberry seed	cherry pit plum skin	grippy tannins concentrated

VARIETAL	100% Pinot Noir	PRODUCTION	3,473 cases
VINEYARD / APPELLATION	30% Tarren Vineyard, Eola-Amity Hills, certified Organic CCOF 50% Ribbon Ridge Estate Vineyard, certified Organic CCOF 20% Mineral Springs Vineyard, Yamhill-Carlton, certified Biodynamic, Demeter, Organic, CCOF	FERMENTATION and AGING	30% new oak 25% whole cluster fermentation aged 10 mos. in barrel
		ALCOHOL	13.6%



SOTER VINEYARDS
2021 Estates Chardonnay

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THE VINTAGE. The 2021 vintage had all the ingredients to make incredible wines: hot and dry weather, modest yields, and low disease pressure, critical in our consistently damp growing region. Oregon broke records when in June, a normally wet and fickle month, brought a heat dome to the state blanketing the Willamette Valley in extreme temperatures. And all before there were even grapes on the vine! The trend continued throughout summer and finally cooled off in October, allowing the grapes vital hang-time to develop complex, mature tannins. The Chardonnays from this vintage are absolutely striking. They are concentrated without being heavy, lithe and fruit forward with incredible minerality.

AROMAS	PRIMARY FLAVORS	SECONDARY FLAVORS	FINISH
green pear	quince	lemon curd	citrus peel
flint	limeade	minerals	chalk
ripe lemon	yellow apple	apple skin	lingering

VARIETAL	100% Chardonnay	FERMENTATION and AGING
VINEYARD / APPELLATION	75% Eola-Amity Hills Estate sources 25% Mineral Springs Vineyard, Certified Organic (CCOF) and Biodynamic (Demeter)	100% barrel fermented 100% malolactic fermentation aged 12 months in barrel and 6 months in stainless steel aged 12 months in bottle prior to release
ALCOHOL	13.2%	
PRODUCTION	1,068 cases	



TRUFFLE - ROSEMARY ROASTED CHICKEN THIGHS

with 2022 Soter Estates Pinot Noir

- **2 Bone-in Chicken Thighs**
- **1 Bu. Fresh Rosemary**
- **2 Tbsp. Olive Oil**
- **Salt and freshly ground pepper, to taste**
- **1 Oz. Black Truffle Oil**

Preheat your oven to 425°F to ensure it's nice and hot for roasting.

Take the chicken thighs out of the refrigerator and place them in a large bowl. Generously coat the chicken thighs with olive oil, then season them with salt and freshly ground black pepper. Give them a good toss to ensure they're evenly coated.

Prepare a wire rack roasting pan by laying out sprigs of rosemary on the wire racks. This will

infuse the chicken with the aromatic flavor of rosemary as it roasts. Arrange the seasoned chicken thighs, skin side up, on top of the rosemary on the wire racks.

Once the oven reaches the desired temperature, carefully place the roasting pan with the chicken into the oven. Roast for 35-40 minutes, or until the chicken is cooked through and the skin is beautifully golden and crisp. To ensure the chicken is cooked to perfection, check the internal temperature near the bone with a meat thermometer. It should register at least 160°F. Once the chicken is done, remove it from the oven and allow it to rest for about 7 minutes. This resting period allows the juices to redistribute throughout the meat, ensuring a juicy and tender final result, and it will continue cooking to reach the desired 165°F.

While the chicken is resting, add a touch of extravagance by drizzling the top of each thigh with the luxurious black truffle oil. This adds a decadent and earthy flavor that elevates the dish to gourmet status. Serve alongside the ricotta gnudi for a fabulous late-winter meal.

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GNUDI with WHITE BEAN CREAM, CHANTERELLES & KALE

with 2021 Soter Estates Chardonnay

Gnudi – Ricotta Dumplings

16 Oz. Ricotta cheese, whole milk
2 oz. Parmesan Reggiano, grated
1 tsp. Freshly ground black pepper
4 C. Semolina flour
3 Tbsp. Butter, unsalted
Salt

Gnudi are delicate Italian dumplings made with ricotta cheese, Parmesan cheese, and a small amount of flour. They are like gnocchi but lighter and more delicate in texture. Gnudi are typically flavored with herbs and spices and can be served with various sauces, such as marinara, brown butter and sage, or creamy mushroom sauces.

Prepare the ricotta gnudi by first straining the ricotta overnight. Wrap it in cheesecloth, set in a strainer over

a bowl, and press it with a weight in the refrigerator. The following day, blend the strained ricotta with the Parmesan and freshly ground black pepper. Use a tablespoon to scoop out portions of the mixture, shape them into balls, and place them on a sheet tray lined with parchment paper.

Divide the semolina in half, placing one portion in a large bowl and the other in a casserole dish. Roll the ricotta balls in the semolina in the bowl until evenly coated, then nestle them into the semolina in the casserole dish. Sprinkle the remaining semolina from the bowl over the top. Let the gnudi rest overnight in the refrigerator.

The next day, bring a pot of salted water to a boil. Gently remove the gnudi from the semolina bed, shaking off any excess, and boil them for three minutes. Carefully transfer them from the boiling water to an oiled baking sheet.

Heat a large sauté pan over medium-high heat and add three tablespoons of butter. Once melted and bubbling, add the boiled gnudi to the pan and sauté until golden brown. Remove from the pan and serve atop the chanterelle, white bean cream for a dish that's as delightful to the eyes as it is to the taste buds.



Creamy Chanterells & Bean Sauce

- 1/2 C. Dry cannellini beans
- 2 C. Chicken stock
- 4 Oz. Fresh chanterelle mushrooms, cleaned
- 1 Clove Garlic, minced
- 2 Tbsp. Butter
- 1 C. Heavy cream
- 2 C. Lacinato kale, chopped
- 1 Tbsp. Kosher salt + extra to season to taste

Begin by soaking the cannellini beans overnight in four cups of cold water. The following day, strain the beans and transfer them to a medium pot. Simmer the beans in the chicken stock until they are tender and cooked through. 10 minutes before the beans are finished cooking, season with 1 Tbsp. of kosher salt.

While the beans are cooking, prepare the mushrooms by cutting them into large chunks. Sauté the

chanterelles in butter until they are beautifully browned. Add the minced garlic and continue cooking until fragrant and golden; season with salt.

Pour in the heavy cream and add the chopped kale to the pan. Let the mixture simmer on low heat until the kale is tender and the flavors meld together. Remember to taste and season with salt as you build up the layers of flavor in your sauce.

Once the beans are cooked and tender, lightly purée them in a blender along with the remaining cooking liquid. If needed, add more water or cream to achieve your desired consistency. Incorporate the bean purée into the simmering chanterelle cream sauce. Adjust the seasoning with salt as needed and let the sauce simmer for an additional 30 minutes to allow the flavors to intensify. Serve the thickened sauce in a bowl alongside the sautéed ricotta gnudi.

