

Pinot Blanc (also known as pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that originated in Burgundy. Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 100 acres in production here, and only about a dozen Oregon wineries producing Pinot blanc wine.

**The Oregonian
WINE FINDS**

September 22, 2002

Bethel Heights Pinot Blanc 2001

"Pinot blanc is grown primarily in France, Italy and California. Oregon has a handful of vintners who are making the effort to produce a first-class wine out of this somewhat neglected varietal. This wine is certainly one of those. It starts with a fresh and floral nose of jasmine and honeysuckle, gives a mouthful of peach, nectarine and melon, and finishes dry with crisp citrus and mineral notes. The honeyed forward fruit pleases those who like a slightly sweeter wine, and the finish is racy enough to make it a serious food wine. Pairs well with scallops, trout or crab simply presented, such as with a stone-fruit salsa. This would also be a versatile brunch wine with fruit, berries, egg dishes and bacon or sausage. Or just visit the winery 10 miles northwest of Salem and sit on the deck and watch the grapes ripen."

Thomas McLaren
Bay House
Lincoln City, Oregon

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2001 PINOT BLANC • ESTATE GROWN

Date picked: October 13, 2001

Grapes at harvest: Brix : 23.0, pH: 3.3, TA: 6.5 gr./liter

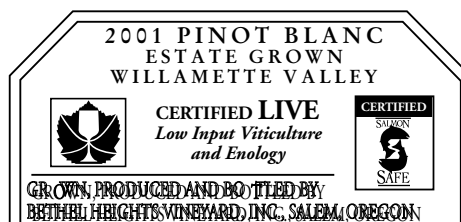
Finished wine: Alcohol 13.9 %, pH: 3.35, TA: 6.0 gr./Liter

500 Cases produced, bottled March 2002

Suggested Retail \$12

Vintage 2001 followed the typical pattern for a good Oregon vintage, very similar to 2000. Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively. Sunny dry weather persisted through the summer. A shot of rain in early September kept the vines healthy through a long slow ripening period. Harvest took place in early October with no rain. In spite of repeated crop thinning this was our largest vintage since 1987.

Winemaker notes: For Pinot blanc our winemaking choices are made to emphasize the fruit character of this rather delicate grape. The wine is fermented cold, exclusively in stainless steel. It is bottled in the spring following the vintage. This wine has delicate pear and melon flavors with a hint of honey, balanced by good acidity and a mineral edge.



Certified Sustainably Grown

LIVE is a sustainable agriculture certification program modeled after international standards of Integrated Production. For details go to liveinc.org

Salmon Safe certifies farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org