

Bethel Heights Chardonnay

Bethel Heights Chardonnay takes its inspiration from Burgundy with its similar cool climate. Our focus is on complex fruit flavors balanced by crisp acidity and a restrained use of oak.

Our Reserve Chardonnay comes from two different sections of our estate vineyard, the oldest and the youngest.

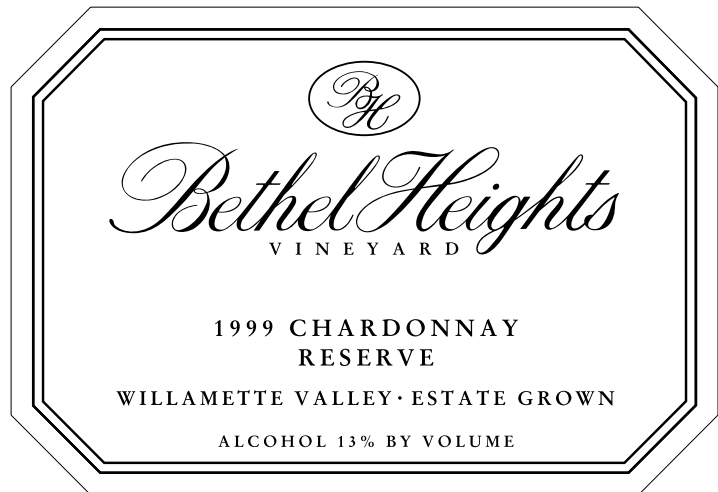
Three acres of Wente clone vines are the oldest Chardonnay vines at Bethel Heights, planted in 1977 on their own roots. This clone is from the old Wente Vineyard in California that survived Prohibition. It tends to ripen earlier than the more widely planted California clone 108. To achieve maximum flavor development in Oregon conditions the crop is aggressively thinned and the canopy rigorously managed. The wines made from these old vines have a richness and complexity we did not see in earlier years, providing an important component in our Reserve Chardonnay.

The Dijon clone 76 vines are our youngest Chardonnay vines, planted in 1994. One of several Burgundian clones brought to Oregon in the late '80s, this clone ripens significantly earlier than the 108 clone and develops flavors more like those of white Burgundies in our cool climate.

The 1999 Reserve Chardonnay is a blend of 50% Wente clone with 50% Dijon clone 76.

Winemaker: Terry Casteel
Vineyard Manager: Ted Casteel

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1999 CHARDONNAY • RESERVE

Certified Sustainably Grown

Dates picked: October 11 & 14, 1999

Grapes at harvest: Brix : 24.0, pH: 3.2, TA: 7.0 gr./liter

Finished wine: Alcohol 13.8 %, pH: 3.41, TA: 5.8 gr/Liter

245 Cases produced, bottled December 2000

Suggested retail \$20

The 1999 vintage: An extremely late bloom brought on by cold rainy weather throughout the spring and early summer encouraged us to thin the crop severely to one cluster per shoot. The hallmark of the vintage was a near perfect Fall which allowed the fruit to ripen at leisure under ideal conditions. This is perhaps the best Chardonnay vintage we have seen at Bethel Heights.

Vinification: The fruit was hand picked and hand sorted. It was pressed without crushing and barrel fermented in French oak. The wine rested on the lees for fourteen months in barrel, completed malolactic fermentation and was bottled unfiltered.

Winemaker notes: The 1999 Reserve Chardonnay is a barrel selection of the best Chardonnay lots of the vintage, half Wente clone and half Dijon clone. About 50% of the selected barrels were new oak. Citrus, apple and pear flavors are integrated with vanilla and cinnamon spice, finishing clean with good acid balance.

Certified Sustainably Grown: The 1999 Reserve Chardonnay is certified **Salmon Safe**, recognizing our adherence to sustainable farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org