

Bethel Heights Chardonnay

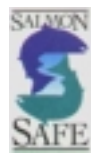
takes its inspiration from Burgundy with its similar cool climate, rather than from California. Our focus is on complex fruit and mineral flavors balanced by crisp acidity and a restrained use of oak.

Our greatest Chardonnay asset at Bethel Heights is our 22-year-old vines. Fourteen acres of Chardonnay were planted at Bethel Heights between 1977 and 1979, on their own roots, on four different slopes. Those roots have now reached down to the mother rocks under our soils, giving the wines a richness and complexity that we did not see in earlier years. This has made us reluctant to replace our old California clones (Wente and 108) too hastily with the new earlier ripening Dijon clones. A cautious beginning was made with two acres of Dijon clone 76 planted in 1994.

The 2000 Estate Chardonnay is a blend of 10% Dijon clone 76, 35% Wente clone, 55% clone 108.

The Back Label

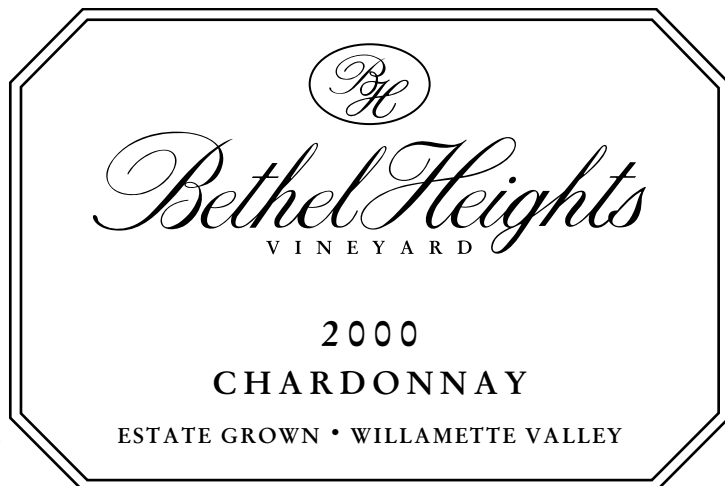
Bethel Heights Estate Grown wines are certified **Salmon Safe**, recognizing our adherence to sustainable farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org



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2000 CHARDONNAY • ESTATE GROWN

Dates picked: October 11 - October 15, 2000

Grapes at harvest: Brix : 23.2 -24, pH: 3.2 - 3.4, TA: 6.0 - 7.8 gr/Liter

Finished wine: Alcohol 13.8 %, pH: 3.41, TA: 6.0 gr/Liter

1591 Cases produced, bottled August 2001

Suggested retail \$15

The 2000 vintage: 2000 followed the typical pattern for a good Oregon vintage. Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively to keep it down to 2 tons/acre. Sunny dry weather, not too hot, through the summer, and a shot of rain in early September kept the vines healthy through a long slow ripening period. Harvest in mid-October with no rain. The most unusual feature of the vintage was extraordinarily high sugars at harvest, with no loss of natural acidity.

Winemaker notes: The fruit was pressed without crushing, barrel fermented in French oak (20% new barrels) aged on the lees in barrel until malolactic fermentation was complete, and bottled in late summer. Silky-textured, beautifully balanced, with well-integrated toasty oak and a long finish, this wine reminds me of a fresh apple pie drenched in vanilla ice cream with a subtle hint of minerality on the finish.

Food recommendations: With its crisp fruit and restrained use of oak, this is an essentially food-friendly Chardonnay. It plays especially well with buttery sauces and dishes with a citrus component. A perfect match, discovered at a winemaker dinner at Oregon's renowned Steamboat Inn, was a rich, creamy Butternut squash soup.