

The Return of Gewürztraminer to Bethel Heights

Those who have known Bethel Heights from the beginning will remember that Gewürztraminer was an important part of our white wine program for many years. Six acres of the original planting at Bethel Heights was Gewürztraminer. However, after harvest in 1995 the vines were removed to make way for Pinot gris and Pinot noir. It was a difficult decision. The Casteel family is teeming with Gewürztraminer lovers. But it was a very shy producer on our site, and we needed to prepare for the arrival of Phylloxera by getting a significant part of our vineyard onto rootstock.

Over the past decade some things have changed. Two recent family trips to visit producers in Alsace have rekindled our interest in the king of aromatic whites. And young Ben Casteel, who joined his father Terry as our co-winemaker in 2005, seems to have a special knack for crafting white wines of excellent quality. So, in 2006, we contacted our longtime friend, Ted Gerber, owner of Foris Vineyard in the Illinois Valley (www.foriswine.com) and purchased fruit to inaugurate our new Gewürztraminer program. This special area in the Rogue Valley - Oregon's southernmost wine region - has an excellent reputation for Pinot gris and Gewürztraminer. We hope that you will enjoy the return of Gewürztraminer to Bethel Heights as much as we have!

BETHEL HEIGHTS VINEYARD
6060 BETHEL HTS RD NW
SALEM, OREGON 97304 U.S.A.
(503)581-2262 Fax (503)581-0943
Website: www.bethelheights.com
Email: info@bethelheights.com



2007 GEWÜRZTRAMINER

Harvest date: October 19, 2007

Grapes at harvest: Brix: 21.4, pH: 3.1, TA: 5.3 gr/liter

Finished wine: Alcohol 11.73%, pH: 3.11, TA: 4.5 gr/liter

Residual Sugar: 2.6 g/L

Bottled May 5, 2008

266 Cases Produced

Suggested retail \$18

Notes on the 2007 vintage in the Rogue Valley, from Bryan Wilson at Foris Vineyard where the fruit for this wine was grown:

The '07 vintage was cooler than '06 through the summer months. Verasion was a bit late, maybe a week, but the real cooling trend came from mid to late September. We never experienced the usual warmth in September, and intermittent rains further slowed things down. Choppy weather continued through harvest, but there was not a lot of rain, and the cool weather did keep botrytis in check with very little developing, so we were able to wait to pick as late as possible. In the Gewurztraminer, we find a bit more citrus and a little citrus blossom instead of the high-note floral/spice that is typical for our area.

Vinification: This fruit was whole cluster pressed, settled for 72 hours, and then fermented cool in stainless steel for one month. The wine was then racked, filtered, and bottled without malolactic fermentation to preserve acidity.

Tasting Notes: Floral aromas featuring orange blossom and roses with an underlying current of citrus rind and minerality. Full yet crisp on the palate, developing lemon, mango, and passion fruit flavors, while retaining firm acidity and excellent length.

Food Recommendation: Try this wine with Marilyn's Seafood Gumbo recipe, on our website: www.bethelheights.com