

Oregon Pinot Blanc

Pinot blanc (known in Italy as Pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir. Pinot blanc has been cultivated throughout Northern Europe for centuries, where it thrives under the same growing conditions as Pinot noir. It was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here, and only about a dozen Oregon wineries produce Pinot blanc wine.

Pinot Blanc and Food

Pinot blanc grown in Oregon has the richness and texture of a good cool-climate Chardonnay without the oak. Our 2009 PINOT BLANC has a touch of residual sugar to balance the bright acidity of the wine, and a solid core of fruit. This balance of brightness and depth of flavor allows the wine to match up extremely well with many Asian preparations including pulled pork and even Korean ribs, which often have applesauce as an ingredient. Thai dishes that have some heat balanced with coconut milk work very well with this Pinot blanc. If your dish has both spice and richness, there is a good chance Pinot blanc will work with great results. A real advantage to Pinot blanc is that it can pair with mussels and many oyster dishes, yet work just as well with scallops, shrimp and steamer clams.

Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2009 PINOT BLANC guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org.

BETHEL HEIGHTS VINEYARD

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2009 PINOT BLANC • ESTATE GROWN

Certified Sustainably Grown

Harvest date: October 12th, 2009

Grapes at harvest: Brix: 24.5, pH: 3.4, TA: 5.8 gr/liter

Finished wine: Alcohol 14.5%, pH: 3.5, TA: 5.2 gr/liter

Residual sugar 0.9%

556 cases bottled April 15th, 2010

Suggested Retail \$16

Vinification: The 2009 PINOT BLANC is whole-cluster pressed and fermented cold, 90% in stainless steel and 10% in 500L barrels. It is finished with only partial malolactic fermentation to enhance its texture, while preserving its fresh fruit character. The wine is bottled with a Stelvin closure to protect its freshness.

Tasting notes: Aromas of honeysuckle, asian pear, cut grass, and orange blossom. The palate is broad and lush, reflecting the ripeness of the vintage, with flavors of honey and lemon zest over a balancing core of acidity.

THE 2009 VINTAGE: Got off to a slow start, but a warm May and June gave us a very successful fruit set. Perhaps the vines were compensating for the poor flowering in 2008, but in any case 2009 delivered the largest potential crop of the decade. The summer was warm and sometimes hot, with a couple of extraordinary heat spikes, bringing on a relatively early harvest. September was sunny and warm, and continued dry in October but cool enough to extend hang time. The grapes were quite ripe, with great acidity and flavor development.