

BETHEL HEIGHTS CHARDONNAY

Chardonnay has been the preeminent white wine at Bethel Heights from the beginning.

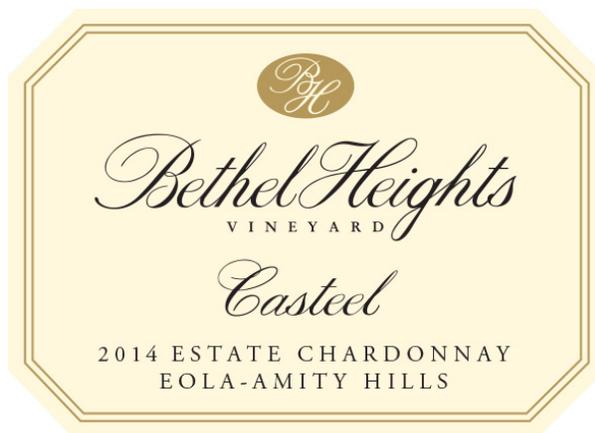
Today we have six different blocks of Chardonnay planted between 1977 and 2008, in various sites around our Estate vineyards, including five different clonal selections.

THE 2014 VINTAGE from the very beginning was the warmest vintage on record at Bethel Heights in all our thirty-five years here. The crop size was way above average, but we decided to thin very little, leaving a larger than usual crop on the vines to slow things down, hedging against too rapid sugar accumulation and premature ripening in such a warm vintage. The soil was well charged with water from winter rain, so the vines were green and healthy until mid-September harvest, and able to ripen the crop to full maturity.

92 THE WINE ADVOCATE

The 2014 Chardonnay Casteel Reserve showed great depth and intensity. It has a perfumed nose of white flowers and melted candle wax, very well defined with lime and frangipane aromas developing. The palate is well balanced with a crisp, citrus lemon and lime-driven opening... Tasting through their 2014s and a couple of early-bottled 2015 whites, Bethel Heights once again proved that they are one of the few Oregon producers to offer exemplary wines of both colors. – Neal Martin

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2014 CHARDONNAY • CASTEEL

LIVE Certified Sustainable

Date picked: September 22nd, 2014

Grapes at harvest: Brix 21.7, pH 3.12, TA 6.1 gr/Liter

Finished wine: Alcohol 13.2%, pH: 3.2, TA: 5.8 gr/Liter

175 Cases produced (350 6-bottle cases)

Bottled April 4, 2016

THE CASTEEL CHARDONNAY

Our family name on this reserve Chardonnay is our license to choose our personal favorite lots from the vintage and give them the luxury of a long slow fermentation in barrique, yielding a wine of purity and freshness with outstanding structure and concentration. In 2014 the wine came from a single lot, our Bethel Heights Vineyard Dijon selection 76, planted 1994. It has served as the lone constant for this wine since 2011, providing outstanding purity and freshness.

VINIFICATION: The fruit was whole-cluster pressed, and barrel fermented in four 228 L barrels. The wine was aged on the lees with complete malolactic fermentation, and bottled after 18 months in barrel.

TASTING NOTES: Our 2014 Casteel Chardonnay opens with aromas of preserved lemon, brioche, white pepper and fresh ginger. The palate is both graceful and energetic, displaying the tension of a wine that will age gracefully over the next 8 to 10 years.