

## THE 2010 VINTAGE

*All's well that ends well.*

The 2010 growing season started very slowly, with cool, damp weather in both April and May. June was also cooler than normal, driving bloom into early July. A hot spell early in the month fired up the flowers, and it seemed that the whole vineyard moved from 10% to 100% bloom on the 4th of July! For a variety of reasons, the crop that was set was very small throughout the Willamette Valley. At Bethel Heights the crop was down 40% compared to 2009. A cool summer followed and we chose to thin drastically, realizing that we were faced with a very late harvest. The first three weeks of September were cool and showery. But then, as in 2008, the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. We waited to pick until the last possible moment, and then, with rain on the horizon, we picked all of Justice and Bethel Heights in five days between the 18th and 23rd of October. All of the anxious worry and meticulous viticulture was rewarded with wines of moderate alcohol and excellent fruit intensity.

### Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2010 UNOAKED CHARDONNAY 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](http://www.ocsw.org).

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## 2010 CHARDONNAY • UNOAKED

*Certified Sustainably Grown*

60% Dijon Clones, 40% Old Vine Wente Clone

Harvest date: October 21st and 23rd, 2010

Grapes at harvest: Brix: 21.3-22, pH: 3.02, TA: 9.4 gr/Liter

Finished wine: Alcohol 12.7%, pH: 3.24, TA: 7.1 gr/Liter

155 cases produced, bottled in May 2011

Suggested retail \$18

**Vinification:** At Bethel Heights we make two styles of Chardonnay. This Unoaked Chardonnay was whole-cluster pressed, settled for 72 hours, then racked to stainless steel barrels for fermentation. The fermentation was cool, stretching for over a month, followed by 4 months on the lees without malolactic fermentation. The wine was then racked to tank, filtered, and bottled under a Stelvin closure.

**Tasting Notes:** Fresh aromas of Golden Delicious apples and preserved lemon over subtler notes of fig, baked pears, and brown sugar. The palate is all bright lemon and green apple over a lively core of bright acidity with a salty mineral note lingering on the finish.

**Food Recommendations:** Pairing this unoaked Chardonnay with fresh produce offers a broad range of possibilities. Summer and winter squash, tomatoes, corn on the cob even bitter young greens such as kale or swiss chard, lightly sautéed ... all work very well with this wine. Try it with large shrimp grilled on a grill pan, basted with lemon juice, olive oil and a dash of cumin. Cook until only just translucent. In summer, serve this with a salad of fresh sliced tomatoes and fresh cucumber, thinly sliced and dressed with olive oil and a small drizzle of balsamic vinegar. Add minced basil and crumbled goat cheese for a nice counterpoint, showcasing both wine and salad.