

## THE 2011 VINTAGE

In a nutshell, this was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September.

Underlying the lateness of everything were very cool temperatures, which had their grip on the Pacific Northwest through 2010 and 2011. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011.

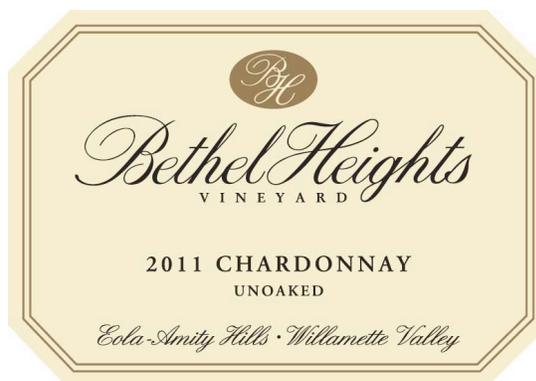
Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol. Hard to live through, but easy to love the results!

### Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2011 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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## 2011 CHARDONNAY • UNOAKED

*Certified Sustainably Grown*

Harvest date: October 25, 28, and November 2, 2011

Fruit source: Bethel Heights Estate Vineyard

Grapes at harvest: Brix: 22.4, pH: 2.99, TA: 9.8 gr/Liter

Finished wine: Alcohol 13.3%, pH: 3.08, TA: 9.6 gr/Liter

161 cases produced, bottled in May 2012

Suggested retail \$18

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

**Tasting Notes:** Evocative of wet stone, the aromas of preserved lemon, yeast, and flint present themselves while subtle notes of white pepper and hazelnut develop with aeration. The palate features flavors of lemon and green tea, framed by a nervy vein of acidity, which carries the wine to a long, mineral driven finish.

**Food Recommendations:** Pairing unoaked Chardonnay with food offers a broad range of possibilities that are less workable with Chardonnay aged in oak. Sharper flavors of asparagus, summer squash and tomatoes work much more effectively with unoaked Chardonnay, for example. Even bitter young greens such as kale or swiss chard, lightly sautéed, work very well with this wine.