

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!

PINOT BLANC IN OREGON

Pinot blanc (also known as pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that has been cultivated throughout Northern Europe for centuries. Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here, of which four acres are at Bethel Heights, planted in 1992.

Oregon Certified Sustainable Wine



The OCSW logo on our back label 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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2011 PINOT BLANC • ESTATE GROWN

Oregon Certified Sustainable Wine

Harvest date: November 2, 2011

Grapes at harvest: Brix 21, pH 3.18, TA 8.45 gr/liter

Finished wine: Alcohol 12.7%, pH 3.34, TA 7.35gr/liter

No residual sugar

332 cases produced, bottled May 16, 2012

Suggested Retail \$18

VINIFICATION: The 2011 Pinot blanc was whole-cluster pressed and fermented cold, 10% in stainless steel and 90% in neutral 500L barrels. It was 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 orange zest Meyer lemon, with hints of yeast, nutmeg, and black tea. The palate features snappy acidity typical of the 2011 vintage over asian pear, golden delicious apple, and hints of lime.

PINOT BLANC AND FOOD: Pinot blanc grown in Oregon has the richness and texture of a good cool-climate Chardonnay with some of the grass and citrus elements reminiscent of Sancerre. This balance of brightness and depth of flavor lets it pair well with mussels and many oyster dishes, yet it works just as well with scallops, shrimp and steamer clams. This wine also matches up extremely well with many Asian preparations, such as pulled pork and Korean ribs, which often have applesauce as an ingredient, or Thai dishes that have some heat balanced with coconut milk. In general, if your dish has both spice and richness, there is a good chance Pinot blanc will work with great results.