

OREGON RIESLING REVIVAL

First planted in Oregon in 1961, by the 1980's Riesling accounted for almost a quarter of Oregon's total wine production. But as interest in Burgundian varietals took center stage, interest in Riesling waned, and Chardonnay and Pinot gris soon surpassed Riesling in acres planted. At Bethel Heights we replaced Riesling with Pinot blanc in 1992.

Riesling acreage reached its low point of 524 acres in Oregon in 2005, but just as it reached bottom, it began to rebound. Planted acres in Oregon were back up to 741 in 2009, including the two new acres we planted in 2008.

As Michael Franz wrote in 2008, *"There's reason to believe that there's something more substantial afoot than a planting spree being conducted by two or three isolated wackos... Rather than an eccentric undertaking, a Riesling revival makes sense in Oregon. All of the world's great Rieslings come from places with relatively cool climates and, consequently, extended growing seasons. These are precisely what Oregon has to offer..."* winereviewonline.com, April 2008)

FOOD RECOMMENDATIONS

Some Riesling matches are legendary: when corn is in season, or fresh crab is available, chilled Riesling is a must. Going into fall, think of pairing Riesling with pork; from sausages flavored with apple to pork tenderloin, Riesling picks up the sweetness of the meat.

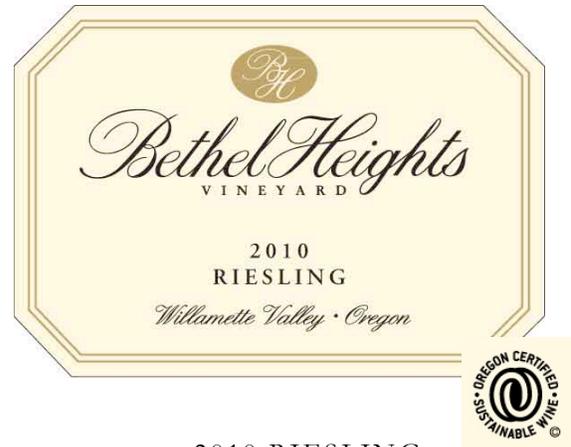
Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2010 RIESLING 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. LIVE Inc. certified both Ilahe Vineyard and Bethel Heights winery for the 2010 vintage.

BETHEL HEIGHTS VINEYARD

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2010 RIESLING

Harvest date: October 27, 2010

Fruit source: Ilahe Vineyards

Grapes at harvest Brix: 21.0, pH: 2.9

Finished wine: Alcohol 12.6%, pH: 3.14, TA: 8 gr/L

0.4% Residual sugar

136 Cases produced, bottled May 3, 2011

Suggested retail \$18

THE 2010 VINTAGE: The growing season throughout Oregon started off with a cooler than normal Spring and an early Summer. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. An Indian summer that began in early October and lingered through month's end created optimal conditions for harvest. The lower yields delivered high quality fruit, with characteristics of full phenolic ripeness, concentrated flavors and balance.

VINIFICATION: The grapes were whole cluster pressed and the juice settled for 3-4 days, then moved into stainless steel drums and one neutral puncheon, and inoculated with commercial yeast. The fermentation was cool and stretched out for over a month. When we decided the wine was in balance, we stopped the fermentation and inhibited malolactic fermentation to maintain acidity. The wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES: Aromas of white peach and dried apricots, with hints of lily, lavender and white pepper. The palate enters with meyer lemon and nectarine framed by bright acidity that carries the wine to a long, mineral-laden finish.