

*“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...”*

*Michael Franz*

**THE 2013 VINTAGE:**

A Play in Two Acts

Act One was the carefree summer. Early budbreak, early bloom, and a warm summer meant that in the WillmetteValley in early September we were actually concerned about sugar accumulation outpacing flavor development and started thinking about picking early.

Then came the deluge: five inches of rain in five days in the last week of September. A jarring interruption, filled with drama, distress and anxiety.

Act Two brought the final redemption. A record-breaking dry October allowed the fruit left on the vines to ripen in cool sunny weather without excessive sugar accumulation.

This Riesling from 30-year-old vines at Vitae Springs Vineyard was harvested after the rain. Extreme diligence at the picking bins and sorting line paid off in stunningly flavorful, beautifully balanced fruit.

**BETHEL HEIGHTS VINEYARD**

6060 Bethel Heights Road NW  
Salem, Oregon 97304 USA  
Tel (503) 581-2262  
[www.bethelheights.com](http://www.bethelheights.com)



**2013 RIESLING**

Harvest date: October 13, 2013

Fruit source: Vitae Springs Vineyard

Grapes at harvest Brix: 19.9, pH: 3.01, TA: 8.05 gr/L

Finished wine: Alcohol 12.5%, pH: 3.04, TA: 7.9 gr/L

0.75% Residual sugar

120 Cases produced, bottled April 16, 2014

Suggested retail \$18

**VINIFICATION**

The grapes were whole cluster pressed and fermented cold in stainless steel drums. The fermentation 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 preserved lemon and green apple with hints of star anise, white pepper, and the faintest wisp of wood smoke. Flavors of asian pear and lemon zest move over a deeper note of sea salt and chevril. The palate is defined by its lively core of acidity running the length of the wine and continuing to resonate in the long, slate laden finish.

**FOOD RECOMMENDATIONS**

A cure for any jaded palate, this Riesling is perfectly dry yet enticingly rich and complex, thanks to our long cool growing season. Some Riesling matches are legendary: when sweet corn is in season, or fresh crab is available, chilled Riesling is a must.