

BETHEL HEIGHTS CHARDONNAY

Chardonnay has been the preeminent white wine at Bethel Heights since the first vines were planted here in 1977. Today we have six different blocks of Chardonnay planted on various benches and slopes around our Estate vineyards, each with its own tale to tell.

THE 2015 VINTAGE

2015 was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. A hot summer like this can push potential alcohols, forcing an early harvest that precludes hang time. But September brought mercifully cool temperatures and chilly evenings. Sugar accumulation was arrested and the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at cool temperatures.

94 THE WINE ADVOCATE

“From what I consider one of the best Chardonnay vineyards/wineries in Oregon: Bethel Heights ... The 2015 Chardonnay Casteel has a seductively savory and rich nose of brioche, cashews and beeswax over a core of honeyed apricots, cedar and ginger. Medium-bodied and with a gorgeous creaminess to the texture, it fills the mouth with stone fruit and spice flavors, finishing with great length and depth.” Lisa Perrotti-Brown

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2015 CHARDONNAY • CASTEEL

LIVE Certified Sustainable

Date picked: September 16, 2015

Grapes at harvest: Brix 22.2, pH 3.11, TA 6.5 gr/Liter

Finished wine: Alcohol 13.0%, pH: 3.25, TA: 5.9 gr/Liter

Barrel aged 15 months in French oak, 62% new barrels

200 Cases produced (400 6-pack cases)

Bottled unfinned January 10, 2017

THE CASTEEL CHARDONNAY

Our family name on this reserve Chardonnay is our license to choose our personal favorite lots from the vintage and give them the luxury of a long slow fermentation in barrique, yielding a wine of purity and freshness with outstanding structure and concentration. In 2015 the wine came from a single lot, our Bethel Heights Vineyard Dijon selection 76, planted 1994. It has served as the lone constant for this wine since 2011, providing outstanding purity and freshness.

VINIFICATION: The fruit was whole-cluster pressed and barrel fermented in 228 L oak barrels 500 L oak puncheons. The wine was aged on the lees with complete malolactic fermentation, and bottled after 15 months in barrel.

TASTING NOTES: Our 2015 Casteel Chardonnay opens with aromas of preserved lemon, brioche, white pepper and ocean air. The palate is both graceful and energetic, displaying the tension of a wine that will age gracefully over the next 8 to 10 years.