THE 2016 VINTAGE

Earliest Ever

From start to finish 2016 was the earliest vintage we have ever seen in the Willamette Valley. Here in the Eola Hills we were almost a month ahead of "normal" at every turning point in the growing season: earliest budbreak, earliest bloom, earliest veraison.

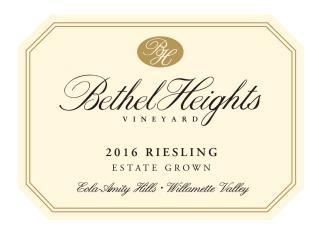
Harvest started on August 27, the first time we ever harvested fruit in August, and our last fruit was harvested on September 24, the first time we ever finished harvest before the end of September.

To our surprise and delight, the wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by its precociousness. Ripeness came early, but not at the expense of purity and elegance.

HOPE WELL VINEYARD

Hope Well Vineyard means what it says. It is a vineyard farmed on active hope for the future – the future of our farmland, and the future of all our children. Where everything that can be done is being done to build resilience in the landscape, stability in the watershed, and justice for the people who work the land. Where the grasshoppers are always greener.

The resident winegrower at Hope Well is Mimi Casteel, one of the secondgeneration co-owners of Bethel Heights.



2016 RIESLING • ESTATE GROWN

LIVE Certified Sustainable

Harvest date: September 20, 2016

Grapes at harvest: Brix 23.6, pH: 3.16, TA: 7.3 gr/L

Finished wine: Alcohol 14.3%, pH: 3.17, TA: 7.0 gr/L

0.5 % Residual sugar Bottled April 11, 2017

290 Cases produced

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.

WINEMAKER NOTES

This powerful expression of Riesling is sourced from Hope Well vineyard, planted in 2008 on the east side of the Eola-Amity Hills. Fresh aromas of preserved lemon, bergamot, and flint belie the volume and depth of the palate: stone and tropical fruit over a terse vein of acidity and delicate, tensile structure. This young wine is delicious now, but will benefit from 3-5 years of aging. *Ben Casteel*