

## CHARDONNAY AT BETHEL HEIGHTS

Chardonnay presents the perfect opportunity to experience Bethel Heights terroir through a lens other than Pinot noir.

Six different blocks of Chardonnay planted between 1977 and 2001 in various sites around our Estate vineyards yield a fascinating diversity of character and style. And yet, taken together, they are unmistakably Bethel Heights.

### 93 WINE ENTHUSIAST

"This winery's Chardonnays are simply outstanding, from top to bottom. And as the least expensive in the range, this bottling is one to stockpile by the case. Sleek, supple and dense, it matches immaculate stone fruit flavors to bright acidity and pretty barrel toast. Balanced, rich and penetrating, it stands up nicely to wines that cost three times as much."

### 91 JAMESSUCKLING.COM

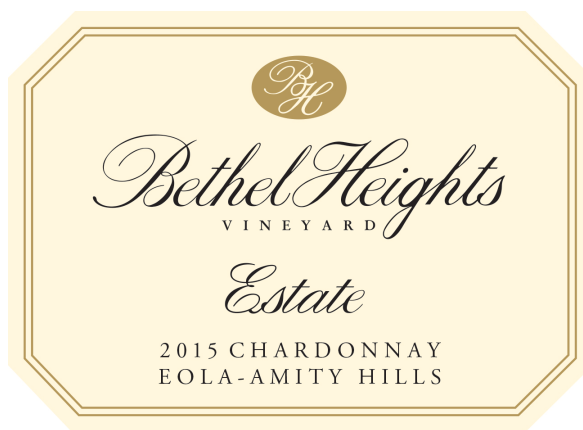
"This shows lots of apple pie, mangoes and peaches and even some petrol. Very full and intense, the acidity manages to hold things together and keep this fresh and clean if ripe. Drink now."

## *LIVE Certified Sustainable*



The LIVE logo on our back label guarantees that our wines are independently certified to meet strict international standards for environmentally and socially responsible winegrowing and winemaking in the Pacific Northwest. LIVE wines are the product of a values-based system of agricultural production.

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## 2015 ESTATE CHARDONNAY

*Certified Sustainably Grown and Produced*

Dates picked: September 16 and 20, 2015

Grapes at harvest: Brix 21.75 pH 3.15, TA 6.4 gr/Liter

Finished wine: Alcohol 13.3%, pH: 3.25, TA: 5.6 gr/Liter

Fermented and aged in French oak, 15% new wood

Bottled unfined on August 11, 2016

Cases produced: 892 cases 750ml, 100 cases 375ml

**THE 2015 VINTAGE** 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 low temperatures.

**VINIFICATION:** The fruit was whole-cluster pressed at low pressure for 4 hours and settled for 72 hours. The juice was then barrel fermented in neutral 500L oak puncheons and traditional 228 L barrels at cool temperatures for an average of 32 days. The new wine was aged on the lees with complete malolactic fermentation, and bottled after 10 months in barrel.

**TASTING NOTES:** Our 2015 Estate Chardonnay has all of the characteristics we look for from truly great, warm Oregon vintages: energy, tension between the acidity and fruit, a suppleness and body in the mid palate, and a long harmonious finish. This wine should age gracefully over the next seven to ten years.