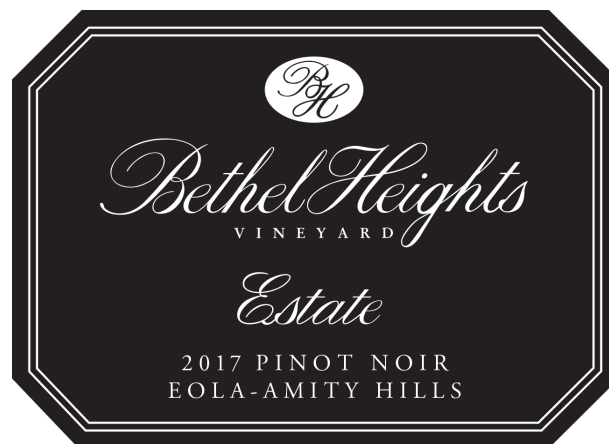


BETHEL HEIGHTS

ESTATE PINOT NOIR

This wine blends fruit from all the different sections of our estate vineyard. It truly encompasses the entire breadth of expression at Bethel Heights from the youthful exuberance of our youngest vines planted in 2002 to the brooding, earthy complexity of our old own-rooted vines that have been knitting themselves into our landscape for forty years.



THE 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. Going into the growing season with the soil well-charged with water gave the vineyard the resilience it needed to withstand some heat extremes later in the summer. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase. The fruit was able to ripen on the vines for a generous 110 days after bloom in most blocks, with harvest beginning on September 27 and ending on October 15.

“I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our property show their personalities without being muddled by vintage.” Ben Casteel

2017 PINOT NOIR • ESTATE

LIVE Certified Sustainable

Harvest dates: October 2 – 15, 2017

Grapes at harvest: Brix 23.0, pH 3.26, TA 6.2 gr/liter
Finished wine: Alcohol 13.3%, pH 3.5, TA 5.7 gr/liter
Barrel aged 10 months in French oak, 30% new barrels

Production: 2857 cases 750 ml; 500 cases 375 ml

Bottled unfinned on August 9, 2018

WINIFICATION: The fruit was gently de-stemmed, cold soaked at 40 degrees for three days, then gradually allowed to warm up prior to fermentation. The fruit was pumped over twice a day at the onset of fermentation until a peak temperature of 84-88 degrees was reached, and then pumped over once per day until dryness. It was then settled for 5 to 6 days prior to being racked to a variety of French oak barrels for ageing.

WINEMAKER NOTES: The 2017 vintage shows a delicacy and elegance we haven't encountered in a few years, and our 2017 Estate Pinot Noir is no exception. Aromas of damp earth, warm spice, red cane berries and faint oak spice carry over to the palate, with balancing acidity and fine grain tannins showing potential for aging over the next 8-12 years.