

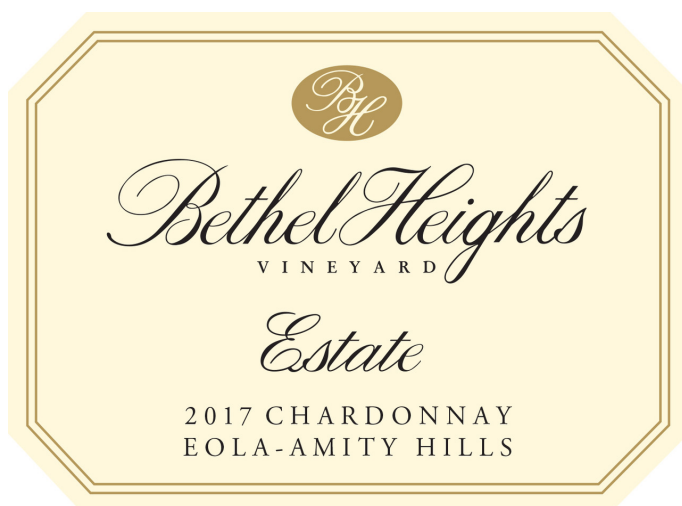
THE 2017 VINTAGE

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.

93 JAMES SUCKLING

Attractive, pear and chamomile-flower aromas with a fresh array of lemons, grapefruit and melon. The palate has great depth and focus with a juicy, fresh and lithe run to the finish. Long and sustained. Drink or hold.

BETHEL HEIGHTS VINEYARD
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2017 CHARDONNAY ESTATE

Certified Sustainably Grown and Produced

Dates picked: September 27th - October 14th, 2017

Grapes at harvest: Brix 21.5, pH 3.2, TA 6.7 gr/Liter

Finished wine: Alcohol 13.1%, pH: 3.3, TA: 6.0 gr/Liter

Fermented and aged 11 months in French oak, 30% new barrels

Bottled unfinned in August 2018

950 Cases produced

FRUIT SOURCE: Six unique blocks of Chardonnay planted between 1977 and 2001 to various clones and rootstocks in various sites around our Estate vineyards.

VINIFICATION: The grapes were whole cluster pressed at low pressure for four hours then settled at 45 F for 3 days. The juice was then racked to barrels of varying sizes (228L, 350L, and 500L) and fermented for 35-40 days with minimal battonage (lees stirring). The new wine went through full malolactic fermentation and was aged on the lees for 11 months prior to bottling.

WINEMAKER NOTES: The Estate Chardonnay represents our entire planted acreage, thus provides the most complete expression of Chardonnay from our estate in each vintage. We make our picking decisions with tension and vibrancy favored over opulence and richness, as we believe this gives us the best expression of our sense of place. This wine will benefit from cellaring for at least three years and/or decanting a few hours ahead of time.