

PINOT BLANC AT BETHEL HEIGHTS

Four acres of Pinot blanc were planted at Bethel Heights in 1992. Like Pinot gris, Pinot blanc is a genetic mutation of Pinot noir that has been cultivated throughout Northern Europe for centuries. Pinot blanc is planted widely in Alsace, as well as Germany (as Weissburgunder), and northern Italy (as Pinot bianco), and in smaller amounts in pockets of Burgundy and Eastern Europe.

Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here.

Pinot blanc is widely appreciated wherever it is grown for its great versatility with food.

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 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.

BETHEL HEIGHTS VINEYARD
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2017 PINOT BLANC • ÉLEVAGE

LIVE Certified Sustainable

Harvest date: October 16, 2017

Grapes at harvest: Brix 23.1, pH 3.2, TA 6.2 gr/liter

Finished wine: Alcohol 13.3 %, pH 3.34, TA 5.8 gr/liter

Residual sugar <0.2%

Barrel aged 14 months in French oak, 20% new barrels

112 cases produced, bottled unfinned in January 2019

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 a stainless steel tank and fermented at low temperature for 30 days. After a month in tank we racked the wine with fine lees to 5 barrels where it aged 14 months prior to bottling without malolactic fermentation.

WINEMAKER NOTES

This special selection of estate grown Pinot blanc receives a prolonged *élevage* (finishing in barrel) following its primary fermentation. This wine was aged 14 months on the lees in in one new and 4 neutral 60-gallon oak barrels without malolactic fermentation, producing a broader, richer wine showcasing more savory characteristics and subtle oak spice without sacrificing the acidity that has long been a hallmark of Bethel Heights.