

Certified Sustainably Grown

100% Dijon Clone 76 from Justice Vineyard, planted 1999

Harvest date: October 14th, 2008

Grapes at harvest: Brix: 22.8, pH: 3.18, TA: 7.7 gr/liter

Finished wine: Alcohol 14.1%, pH: 3.21, TA: 7.5 gr/liter

174 cases produced, bottled in March 2009

Suggested retail \$18

THE 2009 VINTAGE:

Got off to a slow start, but a warm May and June gave us a very successful fruit set. Perhaps the vines were compensating for the poor flowering in 2008, but in any case 2009 delivered the largest potential crop of the decade. The summer was warm and sometimes hot, with a couple of extraordinary heat spikes, bringing on a relatively early harvest. September was sunny and warm, and continued dry in October but cool enough to extend hang time. The grapes were quite ripe, with great acidity and flavor development.

VINIFICATION:

At Bethel Heights we make two styles of Chardonnay. This Unoaked Chardonnay was pressed without crushing, fermented cool in stainless steel, and left on the lees five months in stainless steel drums without malolactic fermentation. It was bottled cork free, with a screw-cap closure to protect its freshness.

TASTING NOTES:

Tropical banana, lime blossom, and flint aromas. Mineral flavors dominate the palate with subtle Asian pear and melon notes in the background. The wine is framed by a steely vein of acidity that gives the wine persistence and a lingering finish.

"OREGON TRANSFORMED"

Spring 2008 *Vintrust's Sommelier Selections*

"The wines using the Dijon clones in Oregon have complexity and vibrancy. They offer lush, rich, ripe fruit and spicy aromatics similar to California, but the mineral, earth and bright acidity gives these wines a uniqueness and sense of place that is so attractive in these days of mass produced, overblown, sweet and manipulated Chardonnay."

FOOD RECOMMENDATIONS:

Pairing unoaked Chardonnay with food offers a broad range of possibilities that are less workable with Chardonnay aged in oak. Sharper flavors of asparagus, summer squash and tomatoes work much more effectively with unoaked Chardonnay, for example. Try our unoaked Chardonnay with oyster stew made with milk, or with any shellfish preparation where bright citrus flavors may provide a counterpoint to a sweet or sharp dimension of a sauce accompanying the dish.

OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of our 2009 Unoaked Chardonnay guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org.