

Certified Sustainably Grown

Harvest dates: October 28th, 2009

Fruit source: Illahe Vineyards

Grapes at harvest Brix: 20.8, pH: 2.9

Finished wine: Alcohol 11.8%, pH: 3.1, TA: 8 gr/L

0.2% Residual sugar

310 Cases produced, bottled April 15th, 2010

Suggested retail \$18

THE 2009 VINTAGE:

Waiting for our new vineyard to produce its first crop, we were pleased to get back in the Riesling game in 2009 with fruit from Illahe Vineyard. The vintage got off to a slow start but a warm May and June gave us an average bloom date (mid-June) and a very successful set. 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:

The grapes were whole cluster pressed and the juice settled for 3-4 days, then moved into stainless steel drums and one neutral puncheon, and inoculated with commercial yeast. The fermentation was cool and stretched out for over a month. When we decided the wine was in balance, we stopped the fermentation and inhibited malolactic fermentation to maintain acidity. The wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES:

Aromas of flint, lychee, and lime zest. The palate is defined by its bright citrus flavors of orange and lemon over a nervy core of acidity. Mineral notes of wet stone add weight to the bright finish.

OREGON RIESLING REVIVAL

First planted in Oregon in 1961, by the 1980's Riesling accounted for almost a quarter of Oregon's total wine production. But as interest in Burgundian varietals took

center stage, interest in Riesling waned, and Chardonnay and Pinot gris soon surpassed Riesling in acres planted. At Bethel Heights we replaced Riesling with Pinot blanc in 1992.

Riesling acreage reached its low point of 524 acres in Oregon in 2005, but just as it reached bottom, it began to rebound. Planted acres in Oregon were back up to 741 in 2009, including the two new acres we planted in 2008.

As Michael Franz wrote in 2008, *"There's reason to believe that there's something more substantial afoot than a planting spree being conducted by two or three isolated wackos... Rather than an eccentric undertaking, a Riesling revival makes sense in Oregon. All of the world's great Rieslings come from places with relatively cool climates and, consequently, extended growing seasons. These are precisely what Oregon has to offer..."* - Riesling Romance in Oregon winereviewonline.com, April 2008

FOOD RECOMMENDATIONS:

The 2009 Bethel Heights Riesling is dry and refreshingly bright, with balanced acidity. This is a perfect picnic wine. Serve it with ham or good, oil-cured tuna sandwiches. There are, of course, some Riesling matches that are legendary. When corn is in season, or when fresh crab is available, chilled Riesling is a must. When matching this wine with food, think of it as bringing the brightness of added lemon to the dish. Here is a start of main ingredients that marry well with this bottling: sweet shellfish, including prawns and scallops; pork tenderloin or sausages; a plate of oysters; and fresh poached salmon, using a splash of the wine in the poaching liquid. Just don't forget the fresh corn on the side.

OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on our back label 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.ocsww.org.