

Oregon Certified Sustainable Wine

Harvest date: October 21st, 2010

Grapes at harvest: Brix: 21.6, pH: 3.09, TA: 8.6 gr/liter

Finished wine: Alcohol 12.9%, pH: 3.3, TA: 7.81 gr/liter

Residual sugar 0.2%

390 cases bottled May 3, 2010

Suggested Retail \$16

VINIFICATION:

The 2010 Pinot Blanc was wholecluster pressed and fermented cold, 72% in stainless steel and 28% in 500L barrels. It was finished with only partial malolactic fermentation to enhance its texture, while preserving its fresh fruit character. The wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES:

Aromas of lemon zest, eucalyptus, and tangerine. The palate features bright citrus with firm acidity overlaying some rich texture and hints of yeasty complexity. The finish is long and lingering with flavors of orange zest and flinty minerality.

PINOT BLANC AND FOOD:

Pinot blanc grown in Oregon has the richness and texture of a good coolclimate Chardonnay with some of the grass and citrus elements reminiscent of Sancerre. This balance of brightness and depth of flavor lets it pair well with mussels and many oyster dishes, yet it works just as well with scallops, shrimp and steamer clams. This wine also matches up extremely well with many Asian preparations, such as pulled pork and Korean ribs, which often have applesauce as an ingredient, or Thai dishes that have some heat balanced with coconut milk. In general, if your dish has both spice and richness, there is a good chance Pinot blanc will work with great results.

THE 2010 VINTAGE

All's well that ends well.

The 2010 growing season started very slowly, with cool, damp weather in both April and May. June was also cooler than normal, driving bloom into early July. A hot spell early in the month fired up the flowers, and it seemed that the whole vineyard moved from 10% to 100% bloom on the 4th of July! For a variety of reasons, the crop that was set was very small throughout the Willamette Valley. At Bethel Heights the crop was down 40% compared to 2009. A cool summer followed and we chose to thin drastically, realizing that we were faced with a very late harvest. The first three weeks of September were cool and showery. But then, as in 2008, the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. We waited to pick until the last possible moment, and then, with rain on the horizon, we picked all of Justice and Bethel Heights in five days between the 18th and 23rd of October. All of the anxious worry and meticulous viticulture was rewarded with wines of moderate alcohol and excellent fruit intensity.

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.ocsw.org.