

BETHEL HEIGHTS CHARDONNAY

Chardonnay has been the preeminent white wine at Bethel Heights from the beginning, on the assumption that if the Willamette Valley is the perfect place to grow Pinot noir, then it must be the perfect place to grow great cool climate Chardonnay.

Today we have six different blocks of Chardonnay planted in various sites around our Estate vineyards, including five different clones.

As with our Pinot noir, we have been fascinated by the diversity of character and style among these various Chardonnay plantings as they are transformed into wine.

2011 CASTEEL CHARDONNAY

Inevitably, each vintage we have a few favorite barrels in the cellar, before they are blended together into our signature Estate Chardonnay.

In 2011 we bottled our favorites as a separate wine.

This wine carries our family name, and is our most complete and age worthy Chardonnay from the 2011 vintage.

70% Justice Vineyard Delta Block
Dijon clone 548, planted 2001
*Outstanding structure and
concentration*

30% Bethel Heights Vineyard
Dijon clone 76, planted 1994
Outstanding purity and freshness

BETHEL HEIGHTS VINEYARD
6060 BETHEL HTS RD NW
SALEM, OREGON 97304 U.S.A.
Phone (503)581-2262
www.bethelheights.com



2011 CHARDONNAY • CASTEEL

Certified Sustainably Grown

Dates picked: October 28 and 29, 2011

Grapes at harvest: Brix 22.1, pH 2.96, TA 7.9 gr/Liter

Finished wine: Alcohol 13.3%, pH: 3.23, TA: 6.8 gr/Liter

54 Cases produced. Bottled September 28, 2012

Suggested retail \$50

THE 2011 VINTAGE: In a nutshell, this was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011.

Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol. It was hard to live through, but it's easy to love the results.

The hallmark of the 2011 wines is a sappy acidity that brings the fruit into focus, and gives the wines the grace and transparency that are the gifts of cool vintages.

VINIFICATION: The fruit was whole-cluster pressed, barrel fermented in a 1 year old puncheon and a neutral puncheon. The new wine was aged on the lees with complete malolactic fermentation, and bottled after eleven months in barrel.

TASTING NOTES: Aromas of lemon curd, almond butter, and celery root with hints of balsam, sage, and green apple. The palate features vibrant acidity balancing flavors of fig, honey, and chamomile. But the finish is where this wine shows its true promise: long and haunting, it points to a long life ahead for this wine.