

**A new dawn is on the horizon for Oregon chardonnay**

The wine industry is all abuzz about a new style of Oregon wine that some think may help set a new standard for American chardonnays. And it's all because of new grape clones being planted in Oregon vineyards.

Adelsheim and others began importing earlier-ripening Dijon clones (named after the city in Burgundy) in the mid-1970s, but because the process to select the best clone is so long (up to 15 years) it wasn't until the early 1990s that entire vineyards were planted with the improved clones. Those vineyards had to mature and then winemakers needed to learn how to coax the best out of the grapes. We are just now tasting the results.

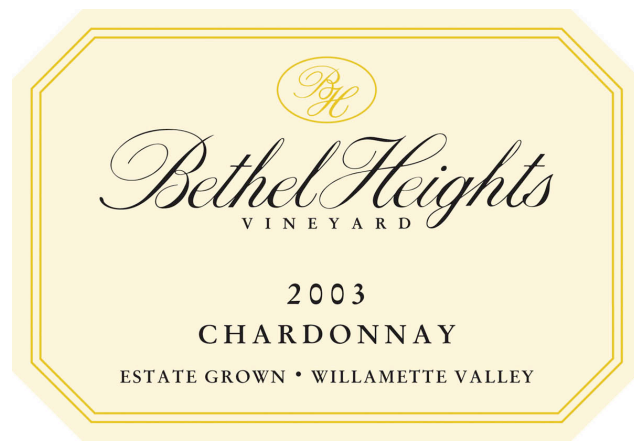
The new wines made from Dijon clones are more elegant with good acidity, soft textures and a distinct mineral character. The flavors and smells bring to mind fresh apples, lemons and toasted hazelnuts. And they can age longer. They resemble more the clean mineral chardonnays from Burgundy than those from California, which can be rich and opulent and buttery with lots of new French oak. By sheer force of numbers the California versions have dominated the marketplace to such an extent that most Americans believe all chardonnays do or should taste like them. Oregon producers would like to change that.

Richard Kinssies  
*Seattle Post-Intelligencer*

**Certified Sustainably Grown:**

Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. LIVE (Low Input Viticulture and Enology) is accredited by the I.O.B.C. under international standards of Integrated Production. Salmon Safe™ certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.liveinc.org](http://www.liveinc.org) and [salmonsafe.org](http://salmonsafe.org).

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2003 CHARDONNAY ESTATE GROWN

*Certified Sustainably Grown*

66% Dijon Clone, 34% Old Vine Wente Clone

Dates picked: September 26 - October 14, 2003

Grapes at harvest:

Brix : 23.0-24.0, pH: 3.10-3.40, TA: 6.4-7.5 gr/Liter

Finished wine:

Alcohol 14.25 %, pH: 3.63, TA: 5.9 gr/Liter

1110 cases produced, bottled July 2005

Suggested retail \$25

**The Clones:** In 1994 we started planting new Dijon clones of Chardonnay at Bethel Heights, and these have certainly surpassed expectations. But in the midst of our replanting, we left intact our three original acres of venerable pre-Prohibition Wente Clone Chardonnay planted at Bethel Heights in 1977. Over the years we have come to respect what this old clone contributes to our wine - a structure of bright acidity to balance the ripe richness of the Dijon clones. This is the secret ingredient that makes the new Bethel Heights Chardonnay so essentially food friendly.

**The 2003 vintage:** The growing season in 2003 was so long that we enjoyed the luxury of harvesting all the fruit when it was perfectly ripe. The Spring was quite rainy so we began the season with a full charge of water in the soil. Summer warmed up dramatically, with many days over 90°, but cool evening temperatures preserved acidity and balance in the wines.

**Vinification:** The fruit was pressed without crushing, barrel fermented in French oak (15% new barrels), aged on the lees with complete malolactic fermentation, stirred every two weeks, and bottled after twenty months in barrel.

**Tasting Notes:** Flavors of pears and apples with earthy background notes; nice integration of wood spice and fruit, rich in the mouth with good balancing acidity.