

**Stephen Tanzer's  
International Wine Cellar**

April 2008

Bethel Heights 2005 Estate  
Chardonnay

**90**

*"Leesy pear, melon and peach aromas are complicated by smoky oak spices and anise. Rich and supple, offering powerful orchard fruit flavors and suave spiciness. This complex wine gains weight on the finish but maintains energy and focus."*

**Sommelier Selections**

Spring 2008

*Oregon Transformed*

*"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."*

**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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2005 CHARDONNAY • ESTATE GROWN

*Certified Sustainably Grown*

50% Dijon Clone, 50% Old Vine Wente Clone

Date picked: October 15, 2005

Grapes at harvest:

Brix : 23.0 – 24.0 pH: 3.17 – 3.66 TA: 7.2 – 8.0 gr/Liter

Finished wine: Alcohol 13.2%, pH: 3.35, TA: 5.5gr/Liter

350 cases produced, bottled March 2007

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 Bethel Heights Chardonnay so essentially food friendly.

**The 2005 Vintage:** 2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start, but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. An equal mix of bright, sunny days and cool, showery periods characterized the fall. 2005 was a classic example of fall rains providing balance to the fruit after a warm, dry summer; it gave us wines of moderate alcohol, medium body, supple structure, good typicity of variety and place, and very good balance.

**Vinification:** The fruit was pressed without crushing, barrel fermented in French oak (20% new barrels), stirred every two weeks during primary fermentation, aged on the lees with complete malolactic fermentation, and bottled after seventeen months in barrel.

**Tasting Notes:** Aromas of cinnamon, vanilla, asian pears, and green apple. Lush Anjou pear flavors coupled with hints of minerality and bright acidity lend the wine complexity and persistence on the palate.