

**WINE & SPIRITS, 10/11**

**Score 94 (Best Buy)**

Bethel Heights 2009 Chardonnay  
Eola-Amity Hills

“Clean, mineral and savory, this pleasingly green-tinged white has just a hint of celery leaf that lends complexity to a dark lees note. The flavors remain on the savory side, the tone bright, lean and pure, with both the richness and elegance to pair with a classic roast chicken à la Julia Child.”

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**WINE SPECTATOR, 10/15/11**

**Score 90**

Bethel Heights 2009 Chardonnay  
Eola-Amity Hills

“Tangy and appealing for its tightly knit tangerine, pear and spice flavors, finishing with zip. Drink now through 2013.”

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**PORTLAND MONTHLY 9/11**

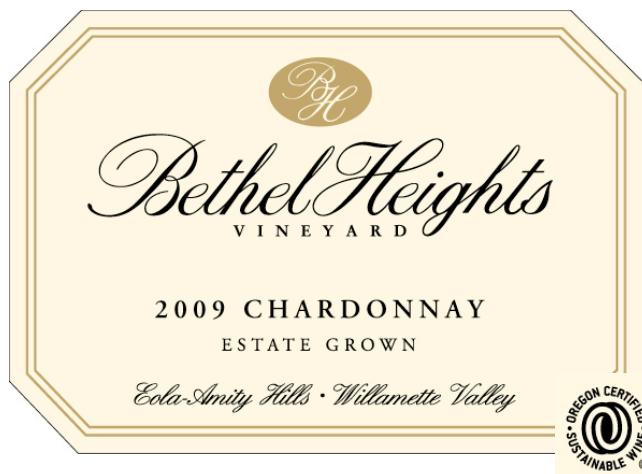
“Oregon’s 50 Best Wines”

**Rating 94, No.2 white wine**

Bethel Heights 2009 Chardonnay  
Estate Grown

“Using a blend of Dijon and old-vine Wente clones, this classic chardonnay shows a welcome balance of richness and bright acidity. The best of the old-school Oregon style, this rich, golden wine marries minerality and flavors of ripe pineapple and lemon zest, resulting in a smooth palate that’s full-bodied and perfumed but never cloying.”

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2009 CHARDONNAY • ESTATE GROWN

*Certified Sustainably Grown*

70% Dijon Clone, 30% Old Vine Wente Clone

Date picked: October 3 - 10, 2009

Grapes at harvest: Brix: 24.5, pH: 3.23, TA: 7 gr/Liter

Finished wine: Alcohol 14.3%, pH: 3.42, TA: 6.1 gr/Liter

1181 cases produced, bottled September, 2010

Suggested retail \$25

**CHARDONNAY CLONES AT BETHEL HEIGHTS:** In 1994 we started planting new Dijon clones of Chardonnay at Bethel Heights, but left intact our original three acres of Wente Clone Chardonnay planted at Bethel Heights in 1977. Over the years we have come to respect what this old Wente clone contributes to our wine - a structure of bright acidity to balance the ripe richness of the Dijon clones, especially welcome in warmer years.

**THE 2009 VINTAGE** got off to a slow start, but a warm May and June gave us a very successful fruit set. Perhaps the vines were compensating for the poor flowering in 2008, but in any case 2009 delivered the most generous crop of the decade. 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 fruit was whole-cluster pressed, barrel fermented in French oak (10% new barrels), aged on the lees with complete malolactic fermentation, and bottled after eleven months in barrel. It was bottled with a Stelvin closure.

**TASTING NOTES:** Aromas of ripe pineapple, lemon zest, cinnamon, and Asian pears. Lush entry of ripe Anjou pears, mouthwatering acidity, lemon custard, and intense mineral focus. This wine is lush enough to enjoy now, but there is acidity to age, and this wine will lay down gracefully for the next 5-7 years.