

## CHARDONNAY AT BETHEL HEIGHTS

Chardonnay presents the perfect opportunity to experience *terroir* through a lens other than Pinot noir. Our Estate Chardonnay and our Estate Pinot Noir are the two most transparent expression of Bethel Heights *terroir* in our portfolio.

The sixteen acres of Chardonnay in our Estate vineyards include six different blocks planted between 1977 and 2008, in various sites around our Estate vineyards, including five different clonal selections.

### OREGON FINDS FINESSE WITH CHARDONNAY

Harvey Steiman, *Wine Spectator*

Although we know Oregon for myriad outstanding Pinot Noirs that taste like the grapes couldn't have been grown anywhere else, Chardonnay from the state has only recently started to turn heads.

The interplay of vivid flavors against a razor-sharp, mouthwatering balance has emerged as the signature style of Oregon Chardonnay. The style is generally racier than California's and richer than that of many white Burgundies.

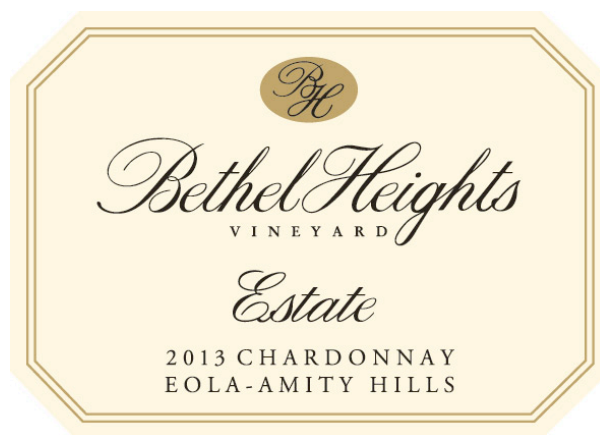
### LIVE Certified Sustainable



The LIVE logo on our back label guarantees that our wines are independently certified to meet strict

international standards for environmentally and socially responsible winegrowing and winemaking in the Pacific Northwest. LIVE wines are the product of a values-based system of agricultural production. Learn more at [www.liveinc.org](http://www.liveinc.org).

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### 2013 ESTATE CHARDONNAY

Dates picked: September 27, 2013

Grapes at harvest: Brix 21.3, pH 3.15, TA 6.5 gr/Liter

Finished wine: Alcohol 12.6%, pH: 3.25, TA: 5.9 gr/Liter

Fermented and aged in French oak, 20% new wood

Bottled unfined on August 6, 2014

Cases produced: 1084 cases 750ml, 100 cases 375ml

**THE 2013 VINTAGE** through most of the growing season was on track to become another warm, early, plump vintage like 2012. Early budbreak, early bloom, and a warm summer meant that at Bethel Heights by mid-September most of our white grapes were an obvious choice for an early pick. Thus all of our Chardonnay was in the door before the famous 2013 rain event that interrupted our harvest at the end of September.

**VINIFICATION:** The fruit was whole-cluster pressed, barrel fermented in neutral 500L oak puncheons, traditional 228 L barrels, and one 3000L foudre (a big oval shaped oak tank). The new wine was aged on the lees with complete malolactic fermentation, and bottled after ten months in barrel.

**TASTING NOTES:** Our 2013 Estate Chardonnay has all of the characteristics we look for from truly great vintages: energy, tension between the acidity and fruit, and a long harmonious finish. This wine should age gracefully over the next five to seven years.

### 90 WINE SPECTATOR

Fresh and lively, this lighter style offers tension to the pear, citrus and mineral flavors that persist into a focused and expressive finish.