

## CHARDONNAY AT BETHEL HEIGHTS

Chardonnay presents the perfect opportunity to experience terroir through a lens other than Pinot noir.

Six different blocks of Chardonnay planted between 1977 and 2001 in various sites around our Estate vineyards, yield a fascinating diversity of character and style. And yet, taken together, they are unmistakably Bethel Heights.



### 92 THE WINE ENTHUSIAST

An outstanding value in a top-level Oregon Chardonnay, this beautifully rendered, barrel-fermented wine is a showcase of sharply defined flavors. The tree fruits are highlighted with details of spice and new wood, clearly delineated and well-matched.

### *LIVE Certified Sustainable*



The LIVE logo on our back label guarantees that our wines are independently certified to meet strict international standards for environment-ally 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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### 2014 ESTATE CHARDONNAY

Dates picked: September 14, 22, and 29, 2014

Grapes at harvest: Brix 21.7, pH 3.05-3.25, TA 6.1-6.8 gr/Liter

Finished wine: Alcohol 13.3%, pH: 3.2, TA: 5.75 gr/Liter

Fermented and aged in French oak, 20% new wood

Bottled unfinned on August 31, 2015

Cases produced: 1370 cases 750ml, 100 cases 375ml

**THE 2014 VINTAGE:** This was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

**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 eleven months in barrel.

**TASTING NOTES:** Our 2014 Estate Chardonnay has all of the characteristics we look for from truly great, warm Oregon vintages: energy, tension between the acidity and fruit, a suppleness and body in the mid palate, and a long harmonious finish. This wine should age gracefully over the next seven to ten years.