

“Oregon Transformed”

Spring 2008
Vintrust's Sommelier Selections

“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.”

Food Recommendations: Pairing unoaked Chardonnay with food offers a broad range of possibilities that are less workable with Chardonnay aged in oak. Sharper flavors of asparagus, summer squash and tomatoes work much more effectively with unoaked Chardonnay, for example. Try our unoaked Chardonnay with oyster stew made with milk, or with any shellfish preparation where bright citrus flavors may provide a counterpoint to a sweet or sharp dimension of a sauce accompanying the dish.

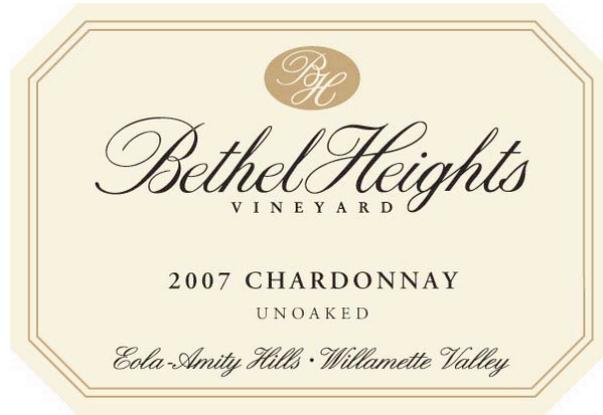
Certified Sustainably Grown

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 and salmonsafe.org.

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2007 CHARDONNAY • UNOAKED

Certified Sustainably Grown

100% Dijon Clone 76, planted 1994

Harvest date: October 9, 2007

Grapes at harvest: Brix: 22.5, pH: 3.28, TA: 6.6 gr/liter

Finished wine: Alcohol 13.4, pH: 3.31, TA: 6.6 gr/liter

132 cases produced, bottled in May 2008

Suggested retail \$18

The 2007 Vintage: 2007 was a classic, cool Oregon vintage, similar to 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. It was a vintage that challenged the winegrowers to be at the top of their game. Nice weather at bloom produced a large crop that had to be severely thinned to achieve optimum ripening. When the fall turned rainy and cool, we marshaled our forces to pull more leaves around the fruit, as a hedge against botrytis, and to get more sun on the fruit. In the end the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure fruit character.

Vinification: In 2004 for the first time we broke with our twenty-year tradition of fermenting all our Chardonnay in oak barrels with complete malolactic fermentation. Now we make two styles of Chardonnay. This Unoaked Chardonnay was pressed without crushing, fermented cool in stainless steel, and left on the lees six months in stainless steel drums without malolactic fermentation. It was bottled cork free, with a screw-cap closure to protect its freshness. This is what pure Chardonnay tastes like.

Tasting Notes: Tropical banana, lime blossom, and flint aromas. Mineral flavors dominate the palate with subtle Asian pear and melon notes in the background. The wine is framed by a steely vein of acidity that gives the wine persistence and a lingering finish.