

“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.”

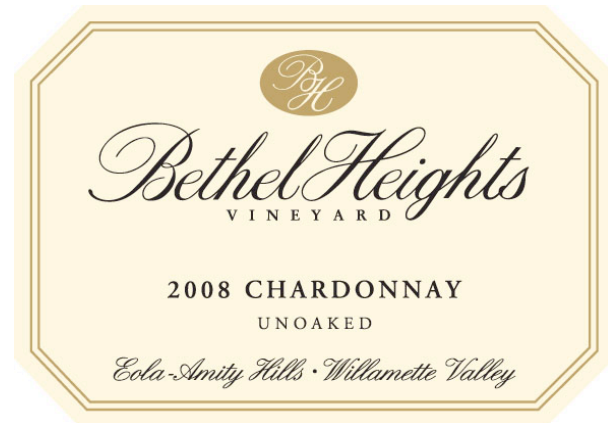
Food Recommendations: Pairing unoaked Chardonnay with food offers a broad range of possibilities that are less workable with Chardonnay aged in oak. Sharper flavors of asparagus, summer squash and tomatoes work much more effectively with unoaked Chardonnay, for example. Try our unoaked Chardonnay with 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.

Oregon Certified Sustainable Wine



Bethel Heights 2008 Unoaked Chardonnay is one of the first wines certified under a new program launched by the Oregon Wine Board in 2008. The OCSW logo on our back label guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org.

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2008 CHARDONNAY • UNOAKED

Certified Sustainably Grown

100% Dijon Clone 76 from Justice Vineyard, planted 1999

Harvest date: October 14th, 2008

Grapes at harvest: Brix: 22.8, pH: 3.18, TA: 7.7 gr/liter

Finished wine: Alcohol 13.86, pH: 3.21, TA: 7.5 gr/liter

162 cases produced, bottled in March 2009

Suggested retail \$18

THE 2008 VINTAGE: 2008 was a cool, classic vintage that kept us on our toes from beginning to end. A very cool spring led to a late budbreak as the vines struggled their way out of dormancy. Then, a very unusual heat event in May really got the vines rolling. Bloom came late in June, when a 102 degree day pushed all of the vines into full bloom, seemingly on the same day. Realizing that we were in for a cliff-hanger because of the late bloom, we ruthlessly thinned our vines in August. The rest of the vintage was magical, with an endless stream of sunny days stretching into late October.

Vinification: At Bethel Heights we make two styles of Chardonnay. This Unoaked Chardonnay was pressed without crushing, fermented cool in stainless steel, and left on the lees five months in stainless steel drums without malolactic fermentation. It was bottled cork free, with a screw-cap closure to protect its freshness.

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.