

GRÜNER VELTLINER IN OREGON?

Grüner Veltliner, which colloquially is sometimes referred to as GrüVe (Gru-Vee) is a white wine variety grown primarily in Austria and in the Czech Republic. It is Austria's most important wine variety, where Riesling takes second place.

Grüner Veltliner has captivated chefs and sommeliers in recent years, and now a handful of Willamette Valley vineyards are growing it, recognizing that a climate where Riesling flourishes should be just right for Grüner. Ben was offered a small amount from Illahe Vineyards, and could not resist. "It has a depth and minerality you don't usually find in aromatic white wines. It is very nimble at the table, almost like Pinot noir. And the long drawn out fermentation gives us something fun to do in the long winter months after Pinot noir is put to bed."

THE 2010 VINTAGE: "All's well that ends well."

The growing season started very slowly, with cool, damp weather in both April and May. June was also cooler than normal, driving bloom into early July. A hot spell early in the month fired up the flowers, and it seemed that everything bloomed all at once on the 4th of July. For a variety of reasons, the crop that was set was very small throughout the Willamette Valley. A cool summer followed and we knew we were faced with a very late harvest. The first three weeks of September were cool and showery. But then, as in 2008, the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October, giving us wines of moderate alcohol and excellent fruit intensity.

Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2010 GRÜNER VELTLINER 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. For more about OCSW, visit www.ocsw.org.

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2010 GRÜNER VELTLINER

Certified Sustainably Grown

Harvest dates: October 27, 2010

Fruit source: Illahe Vineyard

Grapes at harvest: Brix 22.1, pH 3.18, TA 6.85

Finished wine: Alcohol 12.5%, pH 3.25, TA 6.5 gr/L

Residual sugar: 0.2%

145 Cases produced, bottled May, 2011

Suggested retail \$18

VINIFICATION: The grapes were whole cluster pressed and the juice settled for 3-4 days, then moved into 4 stainless steel drums and one third-fill puncheon, and inoculated with commercial yeast. The fermentation was cool and stretched out for over a month. We inhibited malolactic fermentation to maintain acidity, and the wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES: Aromas of lime zest, hyacinth, Bartlett pear, and hints of yeast, cloves and bay. On the palate it exhibits flint, preserved lemon, and sea salt.

FOOD PAIRING: Grüner Veltliner is one of the more substantial white wines, and a very versatile wine with food. Try it with Thai dishes featuring peanut sauce or coconut milk - the Grüner provides a nice counterpoint to the spice and richness of the sauce. Equally at home with seafood, chicken, pork and vegetables, Grüner pairs well with either of these distinctly different recipes on our website: pork tenderloin with strawberry rhubarb sauce, served with a helping of braised greens on the side; or the shrimp appetizer with red pepper sauce.