

## GRÜNER VELTLINER IN OREGON

Grüner Veltliner, which is sometimes referred to colloquially 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 Vineyard, 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 2011 VINTAGE

In a nutshell, this was the latest vintage on record in the Willamette Valley, every step of the way: bud-break delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September.

Underlying the lateness of everything were very cool temperatures, which had their grip on the Pacific Northwest through 2010 and 2011. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol. Hard to live through, but easy to love the results!

### Oregon Certified Sustainable Wine



The OCSW logo on the back label of our 2011 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. Illahe Vineyards and Bethel Heights winery were both certified by LIVE for the 2011 vintage.

### BETHEL HEIGHTS VINEYARD

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### 2011 GRÜNER VELTLINER

Harvest date: November 2, 2011

Fruit source: Illahe Vineyard

Grapes at harvest: Brix: 22, pH: 3.12, TA: 7.4 gr/l

Finished wine: Alcohol 13.3%, pH: 3.13, TA: 7.2 gr/l

No residual sugar

97 Cases produced. Bottled May 16, 2012

Suggested retail \$18

**VINIFICATION:** The grapes were whole cluster pressed and the juice settled for 3-4 days, then moved into a stainless steel drum, a neutral barrel, and one neutral 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 blossom, vanilla, lemon custard, and a faint hint of lentil. The palate features lush citrus character over vibrant acidity and smooth texture. There is an energy and tension to this wine that makes it intriguing now and will reward those patient enough to wait 3-5 years.

**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, it 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.