

THE JOYS OF GEWÜRZTRAMINER

Gewürztraminer is a cool climate grape. Its roots are in the Alto Adige region of Northern Italy, but it is best known today as an Alsatian specialty.

Gewürztraminer is probably the world's most distinctive white table wine. The prefix, "Gewürz" is the German word for "spicy." Whether made in a sweet or dry style (we always make it dry at Bethel Heights), it is one of the most pungent wine varietals, easy for even the beginning taster to recognize by its heady, aromatic scent - a flamboyant, exotic bouquet of lychees, cinnamon, cloves, and rose petals.

For some wine drinkers, Gewürztraminer's prominent spicy flavors can be too extreme. Others would say the joy of Gewürztraminer all depends on the food you pair with it. As one of the premier grapes of Alsace, it is much appreciated with the unabashedly flavorful gastronomic specialties of the region, such as *choucroute garnie*, onion tarts, and *foie gras*.

A classic match for this 2010 dry Gewürztraminer would be Marilyn's recipe for Pork Tenderloin with Rhubarb Sauce, on our web site ("About Us, Our Recipes.") Another excellent choice, also on the website, would be the Wild Mushroom Terrine, a rich and earthy dish to showcase and compliment the spiciness of the wine.

THE 2010 VINTAGE was cool throughout the Northwest. Washington vineyards experienced the coolest temperatures the state had seen since 1999. Although this caused some consternation among growers, nonetheless "2010 looks to be one of the strongest vintages for Washington white wines in recent memory" because it allowed phenolic ripeness to be attained at reasonably low sugar levels while acids remained high. (*Washington Wine Report*, Nov. 2011)

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2010 GEWÜRZTRAMINER

OAK RIDGE VINEYARD

Harvest date: October 21, 2010

Grapes at harvest: Brix 22.5, pH 3.32, TA 7.1 gr/liter

Finished wine: Alcohol 13.5%, pH 3.38, TA 7.05 gr/liter

Residual Sugar: 0.5%

55 Cases produced, bottled May 3, 2011

Suggested retail \$18

OAK RIDGE VINEYARD is located in the Columbia Gorge appellation on the Eastern Slopes of the White Salmon Valley. This non-irrigated, certified organic vineyard was originally planted in 1984, and we were lucky enough to purchase the fruit from one acre of these original Gewürztraminer vines from our friends Thomas and Marlene Woodward in 2010. We liked the wine so much that it bears the first non-estate vineyard designation of any white wine ever produced at Bethel Heights. It is also the first wine we've ever made from fruit grown outside of Oregon.

VINIFICATION: This fruit was whole cluster pressed, the juice was settled for 72 hours, and then fermented cool in a neutral 500 liter barrel for one month. The wine was then racked, filtered, and bottled without malolactic fermentation to preserve acidity. It is bottled with a Stelvin closure.

TASTING NOTES: Aromas of rose, orange blossom, bergamot, and hints of roasted hazelnuts and white pepper. The palate is lush featuring flavors of asian pear and apple, all balanced with a deep vein of acidity typical of the 2010 vintage.