

## THE JOYS OF GEWÜRZTRAMINER

| guh . verts . tra . meener |

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 varieties, 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 2011 dry Gewürztraminer would be Marilyn's recipe for Pork Tenderloin with Rhubarb Sauce, on our web site Wines page, under "Our Recipes."

**THE 2011 VINTAGE** was cool throughout the Northwest, with bud break, bloom, and *veraison* occurring even later than in 2010. In Washington, where the grapes for this wine were grown, many growers viewed their cooler than normal summer temperatures as a boon, since the vines did not shut down as they usually do in Washington's extreme summer heat. Cooler temperatures allowed the fruit to ripen evenly through the season, yielding excellent quality.

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## 2011 GEWÜRZTRAMINER

OAK RIDGE VINEYARD

Harvest date: November 4, 2011

Grapes at harvest: Brix 22.7, pH 3.21, TA 7.5 gr/liter

Finished wine: Alcohol 13.3%, pH 3.27, TA 7.5 gr/liter

Residual Sugar: 0.5 %

108 Cases produced, bottled May 2012

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 planted in 1984, and we have been lucky enough to purchase the fruit from one acre of these original Gewürztraminer vines from our friends Thomas and Marlene Woodward in 2010 and 2011. We like the wine so much that it bears the only non-estate vineyard designation of any white wine ever produced at Bethel Heights. It is also the only wine we make from fruit grown outside of Oregon.

**VINIFICATION:** The fruit was whole cluster pressed at low pressure for 3 hours and the juice was settled for 72 hours. The juice was then fermented cool in a neutral 500 liter barrel. The wine was raked in early April, crossflow filtered, and bottled without malolactic fermentation to preserve acidity.

**TASTING NOTES:** Aromas of clove, anise, and lychee with faint notes of sandalwood and Meyer lemon developing as the wine is aerated. Flavors of blood orange and tangerine are framed by bright acidity, giving the wine energy and tension on the palate.