

Oregon Pinot Blanc

Pinot blanc (also known as Pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that originated in Burgundy. Pinot blanc has been cultivated throughout Northern Europe for centuries, especially in the Aldo Adige region of Italy, as well as Alsace and Burgundy, where it thrives under the same growing conditions as Pinot noir.

Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here, and only about a dozen Oregon wineries produce Pinot blanc wine.

The Pinot blanc grown in Oregon is true Pinot blanc, imported directly from Alsace and evaluated at Oregon State University in 1976. It is distinctly different from the variety "Melon" which was mistaken for Pinot blanc in California vineyards in the 1980's.

Certified Sustainably Grown

The 2004 Pinot Blanc Estate Grown is certified sustainably grown by LIVE Inc. and Salmon Safe™.

LIVE is a sustainable agriculture program certified under international standards of Integrated Production.

For details go to www.liveinc.org.

Salmon Safe certifies farming practices that restore and protect healthy streams and rivers. For details, go to www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 USA
Ph (503) 581-2262 Fax (503) 581-0943
Website: www.bethelheights.com
Email: info@bethelheights.com



2005 PINOT BLANC • ESTATE GROWN

Certified Sustainably Grown

Harvest date: October 22, 2005

Grapes at harvest: Brix: 24.1, pH: 3.20, TA: 6.5 gr/liter

Finished wine: Alcohol 14.3 %, pH: 3.14, TA: 6.0 gr/liter

0.2% Residual sugar

403 Cases produced, Bottled March, 2006

Suggested Retail \$15

The 2005 Vintage: 2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start (March budbreak), but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. The fall was cool and showery at times. 2005 was a classic example of fall rains restoring balance to the fruit after a warm, dry summer; it gave us wines with good varietal typicity, medium body, and supple structure.

Vinification: Our Pinot blanc is whole-cluster pressed and fermented cold in stainless steel without malolactic fermentation, to preserve and enhance its fresh fruit character. It is bottled with a screwcap closure to protect its freshness.

Tasting notes: Exotic fruit aromas and flavors - fig, melon, pear, lemon rind - are wrapped around a core of minerality. Bright acidity provides good balance and structure.

Food Recommendations: Pinot blanc is a refreshing wine to serve with appetizers, or to accompany a brunch. It works well with mild cheeses, and with fruit and berries. It is also an excellent accompaniment to egg dishes such as quiche, and dishes featuring creamy pasta, risotto or polenta. Excellent with shellfish - try it with mini crab tarts as an appetizer.