

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 Alto 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.

Food Recommendations: Pinot blanc is a refreshing wine to serve with appetizers or brunch. It works well with mild cheeses, egg dishes, creamy pasta, risotto or polenta. Excellent with shellfish.

Certified Sustainably Grown

The 2006 Estate Grown Pinot Blanc 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.

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2006 PINOT BLANC • ESTATE GROWN

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Harvest date: October 11, 2006

Grapes at harvest: Brix: 24.0, pH: 3.38, TA: 6.8 gr/liter

Finished wine: Alcohol 14.69 %, pH: 3.4, TA: 6.6 gr/liter

0.2 % Residual sugar

434 Cases produced, Bottled March, 2007

Suggested Retail \$16

THE 2006 VINTAGE: As a general rule a large crop usually means a bit less concentration in the wines, but 2006 was an exception. Mother Nature provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. 2006 reminds us of 2003, another exceptionally warm vintage. The difference in 2006 was that all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

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.