

## PINOT BLANC IN OREGON

Pinot blanc (also known as pinot bianco), like Pinot gris, is a genetic mutation of Pinot noir that has been cultivated throughout Northern Europe for centuries. Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here, of which four acres are at Bethel Heights, planted in 1992.



2012 PINOT BLANC ♦ ESTATE GROWN

## PINOT BLANC AND FOOD

Pinot blanc grown in Oregon has the richness and texture of a good cool-climate Chardonnay with some of the grass and citrus elements reminiscent of Sancerre. This balance of brightness and depth of flavor lets it pair well with mussels and many oyster dishes, yet it works just as well with scallops, shrimp and steamer clams. This wine also matches up extremely well with many Asian preparations, such as pulled pork and Korean ribs, which often have applesauce as an ingredient, or Thai dishes that have some heat balanced with coconut milk.

In general, if your dish has both spice and richness, there is a good chance Pinot blanc will work with great results.

### Oregon Certified Sustainable Wine



The OCSW logo on our back label guarantees that this wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party.

### BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW  
Salem, Oregon 97304 USA  
Phone (503) 581-2262  
www.bethelheights.com

*Oregon Certified Sustainable Wine*

Harvest date: October 14, 2012

Grapes at harvest: Brix 22.3, pH 3.18, TA 6.8 gr/liter  
Finished wine: Alcohol 13.3 %, pH 3.21, TA 6.5 gr/liter

No residual sugar

367 cases produced, bottled February 2013

Suggested Retail \$18

**THE 2012 VINTAGE** provided a welcome contrast to 2010 and 2011, when we were firmly in the grip of the unusually cool climatic conditions of an extended La Niña. Although 2012 began slowly, with a late budbreak and a cool Spring, by late June the momentum shifted. Bloom was well underway in the final week of June, and we were tracking ten days ahead of 2011. For the rest of the season we enjoyed endless sunny days with warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

**VINIFICATION:** The 2012 Pinot blanc was whole-cluster pressed and fermented cold in a jacketed, stainless steel tank. It was finished without malolactic fermentation to preserve its fresh fruit character. The wine was bottled with a Stelvin closure to protect its freshness.

### 92 WINE ENTHUSIAST

*Oregon's Other Pinots*, Sept. 2013

"This estate-grown offering was a standout among several dozen tasted for this article. It's loaded with bright fruit flavors of grapefruit and pear, and even in the ripe 2012 vintage, it maintains the trademark minerality and a detailed, focused finish."