

THE 2013 VINTAGE:

A Play in Two Acts

Act One was the carefree summer. Early budbreak, early bloom, and a warm summer meant that at Bethel Heights in early September we were actually concerned about sugar accumulation outpacing flavor development and decided to harvest some of our ripest fruit in mid-September.

Then came the deluge: five inches of rain in five days in the last week of September. A jarring interruption, filled with drama, distress and anxiety.

Act Two brought the final redemption. A record-breaking dry October allowed the fruit left on the vines to ripen in cool sunny weather without excessive sugar accumulation.

This Pinot blanc was harvested after the rain. Extreme diligence at the picking bins and sorting line paid off in stunningly flavorful, beautifully balanced fruit.

LIVE Certified Sustainable Wine



The LIVE logo on the back label of our 2013 Pinot Blanc guarantees that both the agricultural and winemaking practices were certified under rigorous inspection standards by an independent third-party. www.liveinc.org

BETHEL HEIGHTS VINEYARD

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



2013 PINOT BLANC • ESTATE GROWN

Certified Sustainable

Harvest date: October 14, 2013

Grapes at harvest: Brix 22.3, pH 3.18, TA 6.8 gr/liter
Finished wine: Alcohol 12.5 %, pH 3.21, TA 6.5 gr/liter

No residual sugar

336 cases produced, bottled March 19, 2014

Suggested Retail \$22

VINIFICATION: The 2013 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.

WINEMAKER NOTES: This perfectly dry Pinot blanc fills the glass with tropical aromas of lime blossom, pineapple, and Asian pear, with undertones of wet stone. The palate features pear and apple flavors, bright acidity and a long, mineral laden finish.

I just found a great food pairing for this wine when I served it with “ricotta gnocchi with asparagus, peas and morels” from the April 2014 issue of **Bon Appetit**.

Perfect match! *Ben Casteel*