

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.

THE 2014 VINTAGE was simply extraordinary. To begin with, from the very beginning it was the warmest vintage on record at Bethel Heights in all our thirty-five years here. The crop size was way above average, but we decided to thin very little, leaving a larger than usual crop on the vines to slow things down, hedging against too rapid sugar accumulation and premature ripening in such a warm vintage. The soil was well charged with water from winter rain, so the vines were green and healthy until mid-September harvest, and able to ripen to full maturity the largest crop we've ever had at Bethel Heights.

LIVE Certified Sustainable Wine



The LIVE logo on our back label guarantees that our wines are independently certified to meet strict international standards for environmentally and socially responsible winegrowing and winemaking in the Pacific Northwest. LIVE wines are the product of a values-based system of agricultural production whose goal is a multi-generational sustainability in the farming and crafting of quality wine. Learn more at www.liveinc.org.

BETHEL HEIGHTS VINEYARD

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2014 PINOT BLANC • ESTATE GROWN

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Harvest date: October 1, 2014

Grapes at harvest: Brix 20.1, pH 3.12, TA 5.5 gr/liter

Finished wine: Alcohol 12.7 %, pH 3.16, TA 5.45 gr/liter

No residual sugar

594 cases produced, bottled February 23, 2015

Suggested Retail \$22

VINIFICATION: The 2014 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.

WINEMAKER NOTES: This wine is at once bright and vivacious, but also elusive and subtle... This perfectly dry Pinot blanc is loaded with flavors of grapefruit and pear, with a deep core of minerality and a detailed, focused finish.

*I 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*