

## THE 2013 VINTAGE

A Play in Two Acts

Act One was the carefree summer. Early budbreak, early bloom, and a warm summer meant that in early September we were actually starting to be concerned about sugar accumulation outpacing flavor development.

Then came the deluge: five inches of rain in five days in the last week of September. A jarring interruption, filled with drama 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 noir was harvested after the rain. Extreme diligence at the picking bins and sorting line paid off in stunningly flavorful, beautifully balanced fruit.

The 2013 vintage wanted to be many things, but what we found it to be in the end was a very pleasant surprise.

### 92 WINE ENTHUSIAST

A barrel by barrel selection results in this reserve-level cuvée. Round, forward, spicy and toasty, it's a solid, almost chunky style with bold black-cherry fruit. Barrel aging brings up highlights of coffee and toast. Think duck confit with this bottle, and enjoy it over the next few years. PG

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### 2013 PINOT NOIR • CASTEEL

The Casteel is the only Bethel Heights Pinot noir that carries our family name rather than a place name, giving us considerable poetic license to select our favorite barrels from each vintage.

Eleven barrels were selected in 2013.

Harvest date: October 13, 2013

Grapes at harvest: Brix 20.5, pH 3.25, TA 6.8 gr/liter

Finished wine: Alcohol 12.7%, pH 3.42, TA 5.6 gr/liter

Barrel aged 11 months in 50% new French oak

Bottled unfinned on September 22, 2014

275 Cases produced

Suggested Retail \$60

**VINIFICATION:** Our vinification process in 2013 needed to be nimble and malleable, as unexpected rains in late September pushed what looked like an early, precocious harvest back further into October than anyone could have expected. Years of living with fickle late season weather has prepared us for vintages quickly changing course, and patience is typically the best tool we have at our disposal. Nearly two weeks after the deluge in September, the fruit for the 2013 Casteel Pinot Noir was harvested under dry conditions and brought into the winery in pristine condition.

The fruit was cold soaked for 4 days before coming up to temperature and beginning primary fermentation. Our extraction protocol was kept to a minimum and peak fermentation temperatures were kept in the low 80s in an effort to both capture the delicacy of the vintage and keep the tannin profile in balance.

**TASING NOTES:** This wine has the pure, ripe fruit character typical of the warmer years in Oregon while maintaining the lithe, ethereal body and texture of our cooler vintages.