

## THE 2008 VINTAGE AT BETHEL HEIGHTS

2008 was a cool, classic vintage that kept us on our toes from beginning to end. A very cool spring led to a late budbreak as the vines struggled their way out of dormancy. Then, a very unusual heat event in May really got the vines rolling. Bloom came late in June, when a 102 degree day pushed all of the vines into full bloom, seemingly on the same day. Realizing that we were in for a cliff-hanger because of the late bloom, we ruthlessly thinned our vines in August. The rest of the vintage was magical, with an endless stream of sunny days stretching into late October.

The 2008 vintage is a classic showcase of what Oregon wines can be under ideal conditions – wines with moderate alcohols and balancing acidity for ageability, yet with fruit concentration to please those who enjoy their wines young, or within the decade.

The **CASTEEL RESERVE PINOT NOIR** is a blend of barrels from different lots, selected by the winemaker to represent the best of the vintage. It is the only Bethel Heights Pinot noir that carries our family name rather than a place name, which gives the winemaker considerable poetic license. The blend is different from vintage to vintage.

**FOOD RECOMMENDATION:** Whether you enjoy this wine young, or put it away in your cellar for a while, it will pair beautifully with one of Marilyn's hearty fall meat dishes such as lamb shanks with barley risotto, or ragout of rabbit. Both recipes are posted at [www.bethelheights.com](http://www.bethelheights.com).

### OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of our 2008 Casteel Reserve Pinot Noir guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. Zena Crown Vineyard and Bethel Heights winery facility were certified by LIVE in 2008.

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2008 PINOT NOIR • CASTEEL RESERVE

*Certified Sustainably Grown*

Harvest dates: October 12 – 17, 2008

Grapes at harvest: Brix: 23, pH: 3.3, TA: 7.4 gr/liter

Finished wine: Alcohol 13.5 %, pH: 3.54, TA: 5.4 gr/liter

Barrel aged 16 months in French oak, 45% new barrels

619 cases bottled January 2010

Suggested Retail \$ 60

**FRUIT SOURCE:** In 2008 the backbone structure of the Casteel Reserve comes from the South Block at Bethel Heights, planted in 1979 to the Pommard clone, own-rooted. The ripe berry fruit components come from younger Dijon clone vines at Zena Crown Vineyard (clone 667), planted in 2005 on early ripening rootstocks.

**VINIFICATION:** All the fruit was destemmed without crushing. After a five-day cold soak some lots were fermented with our favorite cultured yeasts and the rest fermented spontaneously. The wines were racked once before blending and bottling in January 2010.

#### 92 WINE ADVOCATE

"The expressive bouquet of sandalwood, Asian spices, underbrush, rose petal, incense, and assorted black fruits leaps from the glass. On the palate it displays dense, succulent fruit, outstanding volume, precision, and balance."

#### 93 STEVEN TANZER'S INTERNATIONAL WINE CELLAR

"Sappy and concentrated, with sweet red and dark berry flavors and a hint of bitter cherry. Leads with its fruit and finishes with impressive energy and lingering spiciness."