

OREGON RIESLING REVIVAL

First planted in Oregon in 1961, by the 1980's Riesling accounted for almost a quarter of Oregon's total wine production. But as interest in Burgundian varieties took center stage, interest in Riesling waned, and Chardonnay and Pinot gris soon surpassed Riesling in acres planted. At Bethel Heights we replaced Riesling with Pinot blanc in 1992.

Riesling acreage reached its low point of 524 acres in Oregon in 2005, but just as it reached bottom, it began to rebound. Planted acres in Oregon were back up to 741 in 2009, including the two new acres we planted in 2008.

As Michael Franz wrote in 2008, *"There's reason to believe that there's something more substantial afoot than a planting spree being conducted by two or three isolated wackos... Rather than an eccentric undertaking, a Riesling revival makes sense in Oregon. All of the world's great Rieslings come from places with relatively cool climates and, consequently, extended growing seasons. These are precisely what Oregon has to offer..."* (winereviewonline.com, April 2008)

FOOD RECOMMENDATIONS

Some Riesling matches are legendary: when sweet corn is in season, or fresh crab is available, chilled Riesling is a must. Going into fall, think of pairing Riesling with pork; from sausages flavored with apple to pork tenderloin, Riesling picks up the sweetness of the meat.

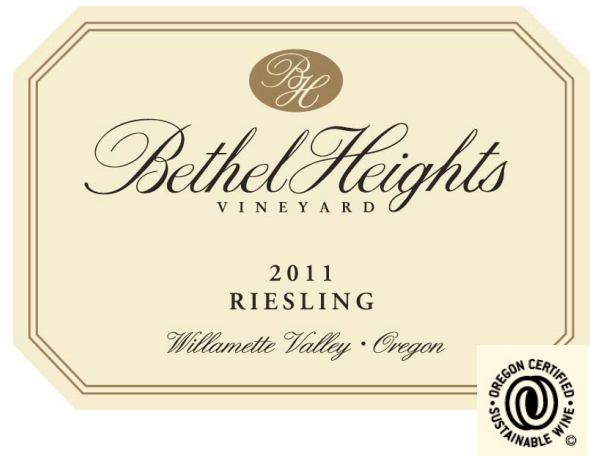
Oregon Certified Sustainable Wine



The OCSW logo on the back label 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. LIVE Inc. certified both Ilahe Vineyard and Bethel Heights winery for the 2011 vintage.

BETHEL HEIGHTS VINEYARD

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2011 RIESLING

Harvest date: November 10, 2011

Fruit source: Ilahe Vineyards

Grapes at harvest Brix: 20.5, pH: 2.9, TA: 9.5 gr/L

Finished wine: Alcohol 12.3%, pH: 3.14, TA: 8 gr/L

0.35% Residual sugar

49 Cases produced, bottled March 12, 2012

Suggested retail \$18

THE 2011 VINTAGE: In a nutshell, this was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September. The last fruit in the door was this Riesling, harvested on November 10.

Underlying the lateness of everything were very cool temperatures, which had their grip on the Pacific Northwest through 2010 and 2011. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011. But in the end, a long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol.

VINIFICATION: The grapes were whole cluster pressed and fermented cold in stainless steel drums. The fermentation stretched out for over a month. When we decided the wine was in balance, we stopped the fermentation and inhibited malolactic fermentation to maintain acidity. The wine is bottled with a Stelvin closure to protect its freshness.

TASTING NOTES: Aromas of lemon zest, white peach, nectarine, and faint herbal notes of lemon thyme and marjoram. The palate is bright and fresh with citrus flavors dominating over underlying chalk and stone. The forward acidity typical of 2011, brings the fruit into focus and will allow this wine to age well.