

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 700 in 2011, including the 2.5 acres we planted at our new Ingram Lane Vineyard 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..."*

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 Ingram Lane Vineyard and Bethel Heights winery for the 2012 vintage.

BETHEL HEIGHTS VINEYARD

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2012 RIESLING *Certified Sustainably Grown*

Harvest date: October 16, 2012

Fruit source: Ingram Lane Vineyard

Grapes at harvest Brix: 22.5, pH: 3.13, TA: 6.8 gr/L

Finished wine: Alcohol 11.5%, pH: 3.2, TA: 6.4 gr/L
1.7% Residual sugar

160 Cases produced, bottled February 21, 2013

Suggested retail \$18

THE 2012 VINTAGE provided us with a welcome contrast to 2010 and 2011, when we were firmly in the grip of the unusually cool climatic conditions of an extended La Niña. Although 2012 began slowly, with a late budbreak and a cool Spring, by late June the momentum shifted. Bloom was well underway in the final week of June, and we were tracking ten days ahead of 2011. But the real story of the vintage was the weather for the rest of the season: endless sunny days with warm temperatures and perfect ripening conditions. Many sites saw dry weather for 100-110 straight days. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

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: Mouthwatering aromas and flavors of Asian pear, tangerine, orange peel, kumquat, and persimmon – with a dash of white pepper. On the palate the hint of residual sugar provides good texture and viscosity, while bright acidity provides balance. A nice salinity emerges on the mid-palate.