

## OREGON RIESLING REVIVAL

*"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..."*

*Michael Franz*

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 685 acres in 2014, including the 2.5 acres we planted at our new Ingram Lane Vineyard in 2008.

### THE 2014 VINTAGE, BREAKING ALL RECORDS

*"Extremes are always hard to manage. 2014 was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. Mimi made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard." -- Ben Casteel*



## 2014 RIESLING

Harvest date: October 10, 2014

Fruit source: Ingram Lane Vineyard (Estate)

Grapes at harvest Brix: 25.5, pH: 3.1, TA: 6.2 gr/L

Finished wine: Alcohol 14.1%, pH: 3.14, TA: 6 gr/L

1.5% Residual sugar

142 Cases produced, bottled March 3, 2015

Suggested retail \$18

### 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.

### TASTING NOTES

This Riesling is off-dry and enticingly rich and complex following a long, warm growing season. Flavors of apricot, peach, and mandarin are layered over bright, balanced acidity. This wine will age gracefully, gaining aromatic complexity and texture.