

## THE 2015 VINTAGE

### *On Hang Time*

Hang time means leaving fruit on the vines for an extended period at the end of the growing season for maximum flavor development. In the volatile world of wine opinion, 'hang time' is sometimes unfairly and misleadingly associated with 'overripe' styles or high alcohols. But with cool-climate varieties like Riesling (and the entire Pinot family), hang time, and *especially hang time at low temperatures*, is precisely what allows the development of the most compelling attributes of the wine.

The enemy of hang time is too much heat and the resulting too rapid accumulation of sugar in the fruit. 2015 set out to be a hot vintage. With early bud-break, early bloom, and plenty of summer sunshine, the stage was set to push potential alcohols too high too soon, forcing an early pick date that would preclude hang time.

Mercifully, September broke with cool temperatures and downright chilly evenings. Sugar accumulation was arrested and instead, the vineyard was allowed to develop flavor. Not overripe flavor. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous and cool hang time.

### **BETHEL HEIGHTS VINEYARD**

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2015 RIESLING • ESTATE GROWN

*LIVE Certified Sustainable*

Harvest date: September 30, 2015

Grapes at harvest: Brix 24.4 , pH: 3.32, TA: 6.1 gr/L

Finished wine: Alcohol 14.0%, pH: 3.34, TA: 6 gr/L

0.8 % Residual sugar

Bottled April 4, 2016

165 Cases produced

### **FRUIT SOURCE**

This Riesling comes from Hope Well Vineyard, a new addition to our Estate, about eight miles north of Bethel Heights on the east side of the Eola-Amity Hills, planted in 2008.

### **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, balancing acidity. This wine will age gracefully, gaining aromatic complexity and texture.