

## THE 2010 VINTAGE

All's well that ends well.

The growing season started very slowly, with cool, damp weather in both April and May. June was also cooler than normal, driving bloom into early July. A hot spell early in the month fired up the flowers, and it seemed that the whole vineyard moved from 10% to 100% bloom on the 4th of July! For a variety of reasons, the crop that was set was very small throughout the Willamette Valley. At Bethel Heights the crop was down 40% compared to 2009. A cool summer followed and we chose to thin drastically, realizing that we were faced with a very late harvest. The first three weeks of September were cool and showery. But then, as in 2008, the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. We waited to pick until the last possible moment, and then, with rain on the horizon, we picked all of Justice and Bethel Heights in five days between the 18th and 23rd of October. All of the anxious worry and meticulous viticulture were rewarded with wines of moderate alcohol and excellent fruit intensity.

### Oregon Certified Sustainable Wine



The OCSW logo on our 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. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit [www.ocsw.org](http://www.ocsw.org).

### BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW  
Salem, Oregon 97304 USA  
Ph (503) 581-2262 Fax (503) 581-0943  
[www.bethelheights.com](http://www.bethelheights.com)



### 2010 SPARKLING ROSÉ • ESTATE GROWN

95% Chardonnay, 5% Pinot Noir

Harvest date: October 23, 2010

Grapes at harvest: Brix 21.5, pH 3.02, TA 10.2 gr/Liter

Finished wine: Alcohol 13.0%, pH 3.21, TA 7.8 gr/Liter

130 cases, bottled April 2012

Suggested retail \$35

### SOMETHING COMPLETELY NEW

The vintage, circumstance, and a general love of all things with bubbles moved us to make a sparkling offering for the first time in 2010. The initial idea was to make this *méthode champenoise*, but a higher than expected alcohol in our base wine led us down a different path; no one likes boozy sparkling, right? Enjoy this wine in the promised warmth of summer 2012, or stash in your cellar for enjoyment at your leisure.

### VINIFICATION

The wine was vinified in the same fashion we craft our still Chardonnay, raked into tank in October, then moved into a pressurized tank. The wine was slowly carbonated over a month and finished with a crown cap.

### TASTING NOTES

Delicate flavors of new strawberry, vanilla, and a hint of oak spice over a delicate frame of bubbles and steely acidity typical of the 2010 vintage.