

BRIEF HISTORY OF PINOT BLANC

Pinot blanc, like Pinot gris, is a genetic mutation of Pinot noir that has been cultivated throughout Northern Europe for centuries. Pinot blanc is planted widely in Alsace, as well as Germany (as Weissburgunder), and northern Italy (as Pinot bianco), and in smaller amounts in pockets of Burgundy and Eastern Europe.

Pinot blanc was first planted in Oregon in 1967, but there are still fewer than 200 acres in production here. Four acres were planted at Bethel Heights in 1992.

PINOT BLANC AND FOOD

Pinot blanc is widely appreciated wherever it is grown for its great versatility with food. It's special balance of bright freshness and depth of flavor let it pair well with a surprisingly wide range of flavors and preparations.

Oysters first! Here in the Northwest, Pinot blanc is a go-to wine with fresh local oysters and other shellfish. When mussels are in season, enjoy them buttered with garlic alongside this wine.

Egg dishes! It's a great wine to pair with any egg dish. In Alsace Pinot blanc is the classic accompaniment to quiche.

Asparagus! Notoriously difficult to pair with wine, but Pinot blanc is one of the few that can take it on. Try it with asparagus quiche or asparagus risotto

Fire! Try Pinot blanc with the likes of spicy Thai shrimp curry or fiery refried lentil tacos and be amazed.

BETHEL HEIGHTS VINEYARD
www.bethelheights.com



2017 PINOT BLANC • ESTATE GROWN

LIVE Certified Sustainably Grown and Produced

Harvest date: October 15, 2017

Grapes at harvest: Brix 22.8, pH 3.25, TA 6.0 gr/liter

Finished wine: Alcohol 13.3 %, pH 3.34, TA 5.8 gr/liter

No residual sugar

Bottled unfiltered August, 2018

260 cases produced

WINEMAKER NOTES: Departing slightly from past tradition in the vinification of our Estate Pinot blanc, we aged this wine for 10 months in a large 30 hectoliter (792 gallons) oak oval, following a cool fermentation in stainless steel, maintaining the freshness and vibrancy of the vintage while also adding depth and breadth due to the extended lees contact without malolactic fermentation.

THE 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately, we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. Going into the growing season with the soil well-charged with water gave the vineyard the resilience to withstand some heat extremes later in the summer. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase. The fruit was able to ripen on the vines for a generous 110 days after bloom in most blocks, with harvest beginning on September 27 and ending on October 15.