

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 it needed 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.



2017 PINOT GRIS • ESTATE GROWN

Harvest date: October 11, 2017

Grapes at harvest: Brix 22.1, pH 3.22, TA 5.9 gr/liter

Finished wine: Alcohol 13.3 %, pH 3.26, TA 5.8 gr/liter

0.4% residual sugar

600 cases produced

Bottled unfinned on March 16, 2018

90 WINE ADVOCATE

“The 2017 Pinot Gris features aromas of apples, baked pear, nutty touches and faint white spring blossoms. Light to medium-bodied, it's very crisp and refreshing in the mouth with wonderful apple flesh notes, finishing with just a touch of texture and lovely floral hints.”

PORTLAND MONTHLY

“Oregon's 35 Most Interesting Wines Right Now” 9/11/18

“Bethel Heights 2017 Estate Pinot Gris starts with ripe fruit flavors of peach, apricot, and papaya, along with a touch of honey: it's a pinot gris as rich as the richest chardonnays.”

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FRUIT SOURCE: Pinot Gris was planted at Bethel Heights in 1993, in a small 3.3-acre block in the coolest section of our vineyard, where it always holds on to its bright vivacity even in the warmest vintages.

VINIFICATION: The fruit was picked at first light to ensure it was received at the winery at 50 degrees. The fruit was sorted and whole cluster pressed for four hours at low pressure and under a constant blanket of carbon dioxide. The juice was settled for 72 hours, then racked to a mix of stainless steel drums and neutral 500 L puncheons prior to fermentation. The juice fermented cold for one month and was finished without malolactic fermentation to retain freshness and acidity. The new wine aged on the lees for 3 months, then racked to tank one month prior to bottling.

TASTING NOTES: Impressions of nectarine, apricot and peach are a gift of this very warm vintage; the characteristic purity and elegance are the hallmark of our estate. The languid and expansive texture of the wine is pitched against a bright core of acidity, building tension and energy, promising a wine that is delicious now, but also with a bright future ahead.