

**A NOTE FROM THE WINEMAKER
ABOUT THE WEDDING WINE**

My wife and I originally intended this wine to be only for our wedding party and family, a keepsake to celebrate the day we began our lives together in July of 2012. We chose a wine that we expected would evolve, change, and hopefully age gracefully – like our marriage. It was a very small lot, a couple of favorite barrels from our Justice Vineyard, and much was consumed before its time in the spirit of the occasion. What remained was stashed away to be shared when the time was right. This very limited release represents one of my happiest moments in time, and I'm very happy to share it with you.

Ben Casteel

The New York Times

Why Oregon Will Fondly Remember 2011
Eric Asimov

How important is vintage in discussing fine wines? I'd say we overrate it, or at least over-generalize about it. That said, sometimes a particular vintage stands out, either because it is so unusual or because its character somehow impresses itself indelibly on the wines. Such is the case with the 2011 pinot noirs from Oregon.

The year was unusually cool and long, resulting in great anxiety for growers, who wondered if their grapes could possibly be harvested before rain and cold set in. Luckily, a clear, warm October saved the vintage. The result was wines that differ markedly from other recent vintages.

People like me who love pinot noirs of finesse and restraint will adore the 2011 vintage. The best wines are clear, focused and vivacious... Despite their delicacy, I think the best will age surprisingly well.



2011 PINOT NOIR • THE WEDDING WINE

Certified Sustainably Grown

Fruit Source: Justice Vineyard

Harvest date: October 25, 2011

Grapes at harvest: Brix 22.0, pH 3.15, TA 7.3 gr/liter

Finished wine: Alcohol 13.01%, pH 3.4, TA 5.9 gr/liter

Barrel aged 11 months in French oak, 50 %new barrels

42 cases produced

Bottled unfinned September 2012

VINIFICATION: Harvest in 2011 was the latest on record at Bethel Heights. Due to the low maturity of the vintage, we opted for longer cold soaks in anticipation of quicker fermentations. We cold soaked for nearly seven days prior to the onset of fermentation. We punched down twice per day at the beginning of fermentation until a peak temperature of 88 degrees, then we began to pump over once per day. The new wine was pressed at dryness and settled for four days prior to racking to barrel.

AGEABILITY: The 2011 Pinots bear the basic hallmarks of terrific ageability: they are low in alcohol, have bright, balancing acidity, and a razor thin veneer of tannin to frame, but not overwhelm, the delicacy of the fruit. The 2011 Wedding Wine is no exception, and we expect this wine to age gracefully for well over ten years.