

PINOT GRIS AT BETHEL HEIGHTS

Pinot Gris was planted at Bethel Heights in 1993, in a small 3.3-acre block between two blocks of Pinot noir that make up the heart of our Casteel Pinot Noir – one of the most favored slopes in our vineyard.

THE 2018 VINTAGE

2018 was the fifth in a string of easy warm vintages at Bethel Heights. Rainfall was within an inch or two of normal for the farm year (November through October), but much of the moisture came in the late fall and early winter so the vintage was defined by a very dry summer. We had no rainfall at all for five months, from the 20th of May 20 to the 20th of September. This made for small clusters and therefore a relatively small crop. July was hot, leading to the first signs of *veraison* in early August, but our reliable Aeolian winds kept night time temperatures cool throughout July and August, preserving acidity in the fruit as it ripened.

September finally brought a couple of welcome rain events that refreshed the vines and kept them active through the final ripening period. Harvest began in the last week of September and was over by the 10th of October.

BETHEL HEIGHTS VINEYARD
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2018 PINOT GRIS • ESTATE GROWN

LIVE Certified Sustainably Grown and Produced

Harvest date: October 2, 2018

Grapes at harvest: Brix 23.0, pH 3.01, TA 8.4 gr/liter

Finished wine: Alcohol 13.2 %, pH 3.26, TA 6.2 gr/liter

0.4% residual sugar

387 cases produced

Bottled unfinned in July 2019

VINIFICATION: The grapes were sorted and whole cluster pressed for four hours at low pressure under a constant blanket of carbon dioxide. The juice was settled for 72 hours, then racked to a jacketed stainless steel tank. 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 8 months in a neutral oak foudre, then racked to tank one month prior to bottling.

WINEMAKER NOTES: In 2018 our Pinot gris came in with the natural concentration of flavor and acidity that one would expect from a hot dry season, but sugar levels were happily moderate, and this wine shows the balance, purity, and elegance that we strive for.