

BETHEL HEIGHTS

ESTATE PINOT NOIR

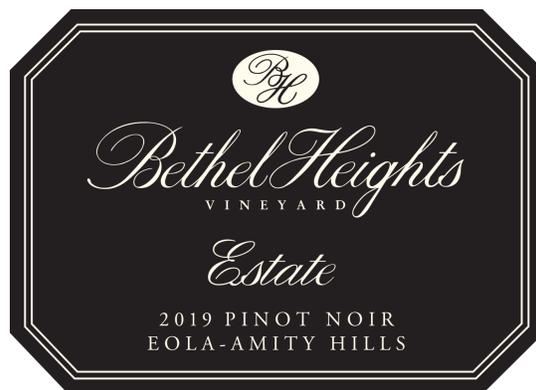
This wine blends fruit from all the different sections of our Bethel Heights and Justice estate vineyards. It truly encompasses the entire breadth of expression at our estate, from the youthful exuberance of our youngest vines planted in 2002 to the brooding, earthy complexity of our old own-rooted vines that have been knitting themselves into our landscape for forty years.

THE 2019 VINTAGE

In contrast to our previous five vintages, which were all dry and quite warm, 2019 started with cool, moist weather that persisted well into summer. Even after it warmed up somewhat in mid-summer, we had unusually high levels of humidity due to low cloud cover, and this continued into a cool, damp fall. Maturation was delayed and disease pressure amplified by the humid conditions, challenged growers every step of the way.

In spite of these challenges, 2019 had a happy ending. The crop was small, with small berries and lots of intensity. The cool season also allowed us to outperform on “hang time.” Instead of the normal 100 days, we were able to leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced depth and complexity.

“2019 allowed us to slip into the past, into vintages where the Oregon wine industry balanced on the margins of viticulture, striving to get grapes as ripe as we were able to get them as opposed to as ripe as we wanted to get them. As with any dichotomy, there is plenty of room in the middle, but if we think about vintages being defined by the sun versus vintages defined by the soil, 2019 was a welcome return to the soil.” Ben Casteel



2019 PINOT NOIR • ESTATE

LIVE Certified Sustainable

Harvest dates: September 27 – October 11, 2019

Grapes at harvest: Brix 22.5, pH 3.26, TA 7.6 g/L

Finished wine: Alcohol 13.2%, pH 3.46, TA 5.8 g/L

Barrel aged 9 months in French oak, 30% new barrels

Cases produced: 2590

Bottled unfinned on August 11, 2020

VINIFICATION: The 2019 vintage had surprises around every corner, so our winemaking changed dramatically from one fermentation lot to the next depending on taste, relative acidity and sugar content, and in many cases the size of the berries, and the speed with which early fermentations were finishing. In general, the fruit was gently de-stemmed, cold soaked at 40 degrees for four days, then gradually allowed to warm up prior to fermentation. The fruit was punched down twice a day at the onset of fermentation until a peak temperature of 88-90 degrees was reached, and then pumped over once per day until dryness. It was then settled for 5 to 6 days before being racked to a variety of French oak barrels for aging.

WINEMAKER NOTES: The Pinot Noir Estate incorporates fruit from nearly all of our estate vineyard in various amounts, and as such provides an honest evaluation of the year. The 2019 is a more delicate, earthen offering than the 2018, with delicate red to black fruits over forest floor and dried leaves. Acidity is fresh but not overbearing and the tannins are fine grained, giving shape and texture to this young wine. The Estate is enjoyable upon release, but as is the case with all of our 2019 wines, it will benefit from 8-10 years of aging.