

THE WEDDING WINE

Our winemaker, Ben Casteel, made this wine to share with friends and family at a family wedding that took place at Bethel Heights in 2012. Two favorite barrels were selected for their ability to stand the test of time and age gracefully. After the wedding celebration, the remaining wine was stashed away to be released when the time was right.



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 unfined September 2012

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.

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.