

HOPE WELL VINEYARD

Hope Well is the project of Mimi Casteel, a member of the Bethel Heights family. The vineyard was established in 2008 on the east side of the Eola-Amity Hills. Previously the site of a severely depleted tree farm, Hope Well was completely transformed through more than a decade of Mimi's regenerative farming practices, restoring biodiversity, healthy soil, and greatly improved water retention capacity. Over the years the fruit from Hope Well gained a reputation for producing wines of special character. 2021 was the final vintage for Hope Well at the original site, its most generous harvest ever. The generosity of the vintage allowed a couple of tons of Chenin blanc to come to Bethel Heights for this one-time bottling.

THE 2021 VINTAGE

Throughout the Willamette Valley, 2021 was generous in terms of yields, ripeness, and quality and health of the fruit. Overall, the growing season was earlier than average. Harvest started on September 14 and finished on October 12. There were a couple of extreme heat events early in the summer that were devastating to some crops in the Valley, but in the vineyards the timing was just right to scour the powdery mildew out of the vineyard without harming the fruit, which had not yet begun to soften. August was also very hot, but temperatures cooled significantly in September, and rain showers in September and early October allowed us to take advantage of an extended ripening period for enhanced flavor development.



2021 CHENIN BLANC • HOPE WELL VINEYARD

Certified Organically Grown

Harvest date: October 9, 2021

Grapes at harvest: Brix 23.6, pH 3.16, TA 7.4 gr/liter

Finished wine: Alcohol 13.8 %, pH 3.5, TA 7.0 gr/liter

No residual sugar

Bottled unfiltered August 29, 2021

135 cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into a jacketed, stainless steel fermentation tank. Fermentation was cool, never exceeding 58° F and lasted for one month. The new wine was then racked to three 228L neutral barrels and three stainless steel drums for aging on lees. After ten months the wine was racked and bottled without malolactic fermentation.

WINEMAKER NOTES: Bethel Heights had Chenin blanc planted in 1977 and my father vinified many vintages before the vines were torn out and replanted to Pinot noir. One would assume that's where the Bethel Heights Chenin blanc story would end...until now. We benefitted from an abundant crop at Hope Well, shifting several tons over to Bethel Heights, and thus, the story continues. This wine shows the wonderful dichotomy of the 2021 vintage: abundant fruit, in the wine specifically to the point of opulence, yet it's offset with the succulent acidity one would assume of a cooler year.