

LEWMAN VINEYARD, ESTABLISHED 1992

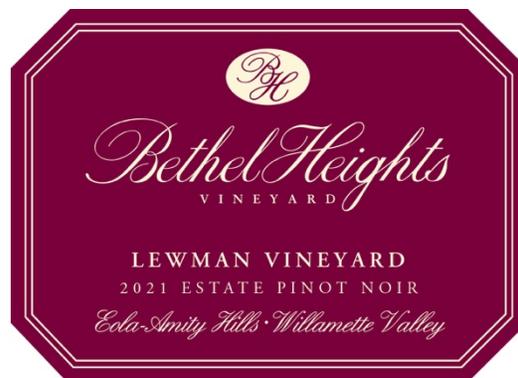
Lewman Vineyard was established in 1992 by our late neighbor and friend, Dennis Lewman, and in his memory we continue to honor his name on our label.

We purchased the Lewman Vineyard in 2020, and while this won't be the first Lewman Vineyard designated Pinot noir that Bethel Heights has produced (that would be 1999 and 2011), 2021 is the first vintage that it has been entirely under our care.

Lewman Vineyard is adjacent to Bethel Heights Vineyard on the north and Justice Vineyard on the west. It shares the shallow volcanic basalt soil typical of Bethel Heights Vineyard. The elevation is 460' to 525' and the vineyard includes 6.4 acres of Pinot noir in eight blocks of various clones, planted between 1992 and 2016.

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 PINOT NOIR • LEWMAN VINEYARD

Harvest date: September 29, 2021

Grapes at harvest: Brix 23, pH 3.37, TA 6 gr/liter

Finished wine: Alcohol 13.2%, pH 3.42, TA 5.5 gr/liter

Barrel aged 11 months in French oak, 30% new barrels

300 cases produced

Bottled unfiltered August 30, 2022

CERTIFICATION: The Lewman Vineyard has been certified LIVE for many years, committed to continual reduction of off-farm inputs, continual reduction of energy and water consumption, and increasing biodiversity on the whole farm. 2021 was its second year of probation for Organic certification.

VINIFICATION: The fruit was destemmed into two 1.5-ton bins and cold soaked for three days prior to the onset of fermentation. Cap management was done twice a day at the onset of fermentation and once per day after a peak temperature of 88 F was reached. The new wine was pressed at dryness, settled for 72 hours, and racked to barrels for eleven months of aging.

WINEMAKER NOTES: The nose is dark and brooding, with aromas of pine, camphor, blue berry, and black pepper. The palate mirrors the blue fruit tones of the nose, with bright acidity and sinewy, framing tannins.