

## THE 2021 VINTAGE

Throughout the Willamette Valley, 2021 is considered an outstanding vintage. It 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 Sept 14 and finished on October 9. 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 more flavor development.

## CERTIFICATION

Our vineyard is farmed on active hope for the future. We work to build healthy soils, resilience and stability in the landscape, and justice for the people who work here. We know of no certification program that encompasses everything that matters for the future of Bethel Heights, for our community, and for the planet, but we choose to certify what we can, to provide some assurance to our customers.

**Certified Organic** seals our commitment to farming our crop without any use of synthetic chemicals, for the health of our soils and the vibrancy of our wines.

**Certified LIVE** seals our commitment to continual reduction of off-farm inputs, continual reduction of energy and water consumption, and increasing biodiversity.

**Certified Salmon Safe** seals our commitment to protect clean water and healthy riparian areas in our agricultural landscape.



## 2021 PINOT NOIR ROSÉ

ESTATE GROWN

Harvest date: October 6, 2021

Fruit source: West Block Wädenswil clone - 1977

Grapes at harvest: Brix 21.5, pH 3.13, TA 7.9 g/L

Finished wine: Alcohol 13.2%, pH 3.16, TA 5.7 g/L

Bottled February 17, 2022

336 Cases produced

**VINIFICATION:** The fruit was whole cluster pressed and settled 72 hours prior to racking into its stainless steel fermentation tank. Fermentation was cool, never exceeding 58 degrees F, and lasted for one month. The wine remained in tank and on its fermentation lees for an additional three months before racking and bottling.

**WINEMAKER NOTES:** Our Estate Rosé traditionally comes from our oldest Pinot noir planting at Bethel Heights, own-rooted Wädenswil vines planted in 1977. Picked early, whole cluster pressed to avoid extraction of tannin, fermented cool in stainless steel with no malolactic fermentation, and voilà – a bright, refreshing wine that captures the essence of summer, with all the aromatic complexity of Pinot noir but with the lighter body of an elegant aromatic white wine.