

## 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. The generosity of the vintage allowed a few tons 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 of the fruit. A couple of extreme heat events early in the summer 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 gave us an extended ripening period for enhanced flavor development.

#### 96 WINE ADVOCATE

The 2021 Pinot Noir Hope Well Vineyard has pretty aromas of blueberry, cranberry sauce, lavender, licorice and iron. The medium-bodied palate surprises with its explosion of concentrated red fruit. It has a very fine, chalky texture, mouthwatering acidity and a very long, nuanced finish with a fan of spicy accents.



2021 PINOT NOIR • HOPE WELL VINEYARD

*Certified Organically Grown*

Harvest date: September 12, 2021

Grapes at harvest: Brix 22.9, pH 3.31, TA 7.7 gr/liter

Finished wine: Alcohol 13.2%, pH 3.49, TA 6.5 gr/liter

Barrel aged 11 months in French oak, 37% new barrels

200 cases produced

Bottled unfinned August 30, 2022

**VINIFICATION:** The fruit was destemmed into a 1.25 ton bin and a 3 ton stainless steel tank and cold soaked for 3 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 11 months of aging.

**WINEMAKER NOTES:** The 2021 Hope Well Pinot Noir is a bittersweet wine for me, as it represents both an end and a beginning for a project my cousin Mimi poured her heart and soul into for the past thirteen years. This final vintage is the first that Bethel Heights has designated under our label, and it's a fitting testament to the fastidious attention that went into farming and caring for the land, with aromas of red cane berries, anise, blood orange, and balsam over hints of vanilla bean and black pepper. The palate stays true to the core of red fruit suggested by the nose, with great tension and sapidity through the mid palate to delicate, framing tannins. Happily, Hope Well Vineyard in its new iteration is just a ten minute walk from our winery, tucked behind the southwest corner of Justice Vineyard.