

CHARDONNAY AT BETHEL HEIGHTS

Chardonnay has been the preeminent white wine at Bethel Heights since the first vines were planted here in 1977. Today we have five different blocks of Chardonnay planted on various benches and slopes around our Estate vineyards.

THE 2021 VINTAGE

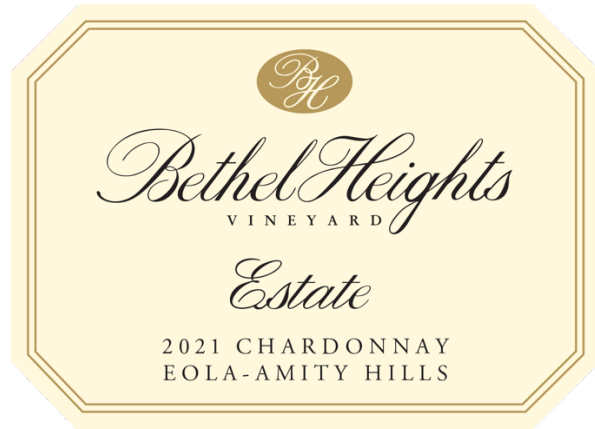
Throughout the Willamette Valley, 2021 is considered an outstanding vintage. It was generous in terms of yields, ripeness, and quality and health of the fruit. Overall, the growing season was earlier than average. Harvest started on Sept 14 and finished on October 12. There were a couple of extreme heat 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.

94 DECANTER

For less than \$40, you'll struggle to find a better American Chardonnay. This wine shows classic Eola-Amity complexity, marrying spice, fruit and structure.

94+ WINE ADVOCATE

The 2021 Chardonnay Estate features creamy lime panna cotta, green pear and smoky flint tones on the nose at this youthful stage. Light-bodied and silky, the palate is tight and focused yet concentrated, and its long, ethereal finish suggests there's more to come.



2021 CHARDONNAY ESTATE

Certified Organically Grown

Fruit source: Bethel Heights Vineyard,
Justice Vineyard, and Hope Well Vineyard

Harvest date: September 14 - 29, 2021

Grapes at harvest: Brix 22-23, pH 3.07, TA 8.6 gr/Liter

Finished wine: Alcohol 13.3%, pH: 3.23, TA: 7.0 gr/Liter

Fermented and aged 12 months in French oak, 30% new barrels

Bottled unfiltered February 13, 2023

Cases produced: 712 cases in 750ml, 100 cases in 375ml

VINIFICATION: The grapes were whole cluster pressed at low pressure for four hours then settled at 45 °F for three days. The juice was then racked to 228 L barrels and fermented for 35-40 days with lees stirring from mid fermentation to near dryness. The new wine went through full malolactic fermentation and was aged on the lees undisturbed for 12 months, then was racked from barrel with the fermentation lees to a stainless steel tank for an additional 4 months prior to bottling.

WINEMAKER NOTES: The 2021 vintage gave us a bit of everything, from explosive heat events in the Summer to a quick transition to cool, dry Fall weather arriving at the end of September. We typically pick Chardonnay in a fairly compressed window, but in 2021 nearly two weeks separated our early picks from the last, and with the added hang time, we had a very broad color palette to choose from at the blending table. The result is a wine brimming with citrus and tree fruits while maintaining freshness and vibrancy throughout the palate.