

## 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 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.

#### 96+ WINE ADVOCATE

The 2021 Chardonnay Hope Well Vineyard is generous and exotic, featuring green tropical fruit on the nose and streaks of flint. The palate is satiny and mouth-coating without sacrificing energetic acidity, and it has a very long, flinty finish.



### 2021 CHARDONNAY • HOPE WELL VINEYARD

*Certified Organically Grown*

Fruit source: Hope Well Vineyard Wenté clone  
Harvest date: September 12, 2021

Grapes at harvest: Brix 21.7, pH 3.19, TA 8.7 gr/liter  
Finished wine: Alcohol 13.4 %, pH 3.28, TA 7.1 gr/liter

Bottled unfiltered February 13, 2023

135 cases produced

**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 only done mid fermentation to near dryness. The new wine went through full malolactic fermentation and was aged on the lees, undisturbed, for 12 months. After blending trials, the wines were then racked from barrel with their fermentation lees to a stainless steel tank to settle for an additional 4 months prior to bottling.

**WINEMAKER NOTES:** This is the first and probably last of its kind under the Bethel Heights label. It was a real honor to be able to work with the Hope Well Vineyard Chardonnay for the one year it was available to me. Grafted in 2019 to cuttings taken from our old Wenté clone vines at Bethel Heights, we didn't know what to expect from such a late ripening clone on a precocious slope, but the resulting wine held up a mirror to our own Wenté, a textural wonder with tree and stone fruits over a vibrant core of acidity.