

BETHEL HEIGHTS ESTATE PINOT NOIR

This wine blends fruit from all the different sections of our Bethel Heights, Justice, and Lewman estate vineyards. It truly encompasses the entire breadth of expression at our estate, from the youthful exuberance of our youngest vines planted in 2002 to the brooding, earthy complexity of our old own-rooted vines that have been knitting themselves into our landscape for more than forty years.

THE 2022 VINTAGE

I would sum up the 2022 vintage as *lucky*; without precedent and very lucky. Had October been anything like it normally is, we would have struggled with phenolic ripeness, analytical ripeness, really all of the ripenesses.

A very wet Spring followed by a cooler than normal start to the Summer had me concerned about how deeply into October we would probably be harvesting, and these fears were not helped by the sheer size of the crop we set, even after thinning to one cluster per shoot.

There were moments towards the end of summer when it seemed certain that we would struggle to get ripeness where we wanted, and then those moments blurred into a series of high 70s low 80s temperatures...in October. In the middle of October. I've lived in Oregon my entire life and I've never seen anything like it. Pessimism quickly became optimism as the endless Summer of 2022 rolled on for an extra month. It was the warmest October on record.

For sheer volume, 2022 was one of the most generous vintages in recent memory, and at this state of play the wines are very exciting, show tremendous potential and fascinating variations based on pick date and site.

~ Ben Casteel, October 2023



2022 PINOT NOIR • ESTATE

Certified Organically Grown

Harvest dates: October 8 - 20, 2022

Grapes at harvest: Brix 23.0, pH 3.2, TA 6.1 g/L

Finished wine: Alcohol 13.3%, pH 3.51, TA 5.6 g/L

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

Cases produced: 4550 in 750ml, 550 in 375ml

Bottled unfinned on September 12, 2023

VINIFICATION: Coming in at different times from our three estate vineyards, the fruit was hand-sorted and destemmed into a variety of different vessels. After a 4-day cold soak, the fermenters warmed naturally and were gently punched down twice a day at the onset of fermentation. After fermentations reached a peak temperature of 88 degrees, the new wine was aerated once a day, and pressed at dryness. The wine was racked to barrels and aged 11 months on lees.

WINEMAKER NOTES: Our Pinot Noir Estate is always the best place to start when evaluating our growing season and winemaking intent in any given vintage. It incorporates nearly all sections of our three estate vineyards in various amounts, and as such provides an honest evaluation of the year. The 2022 Estate Pinot Noir reflects the multifaceted nature of the vintage: the abundance of fruit, the acidity from a relatively cool growing season, and the effusive fruit from harvesting in the warmest October on record. Blending the Estate is often our most difficult task because it is our largest bottling each vintage, and thus spans nearly 214 barrels. We approach this wine like we do our others, with the singular goal to make the best, most transparent wine we can.