

Bethel Heights
VINEYARD

It was love at first sight when Terry Casteel and Marilyn Webb, and Ted Casteel and Pat Dudley, first saw the abandoned Bethel Heights Walnut Grove, with its gentle south-facing slopes, its pure spring water running through a shady ravine, and its rich diversity of wildlife. Established in 1977, Bethel Heights is one of Oregon's oldest established wineries. Their estate-owned vineyards contain volcanic and marine soils and sit upwards of 620 feet above sea level. Hand-harvesting and organic farming have been the practices at this estate for almost 40 years.

Region & Classification

- |country| United States
- |state| Oregon
- |ava| Willamette Valley
- |sub-ava| Eola-Amity Hills
- |vineyard| Bethel Heights
- |vineyard blocks| Chardonnay 76, Wente

Wine Data

- |variety| Chardonnay 100%
- |clones| 76, Wente
- |alcohol| 13.5%
- |acidity| 7.6 g/L
- |residual sugar| < 0.5 g/L

Terroir & Cultivation

- |soil| Nekia volcanic
- |exposure| south
- |elevation| 480-520 ft.
- |farming practices| certified Organic, LIVE certified, Salmon Safe certified
- |harvesting| hand-harvested and sorted, September 14th-October 12th
- |age of vines| 31-47 years
- |vineyard size| 5.3 acres



Vinification & Aging

- |maceration| whole-cluster pressed at low pressure for four hours and cold settled for three days—racked into 228L barrels
- |fermentation| after inoculation with Terroir Chardonnay yeast, fermentation takes place over 35-40 days with lees stirring mid-ferment until dryness—full malolactic
- |aging| aged in barrel, on the lees for 12 months, undisturbed—racked to stainless steel for 4 months before bottling, unfinned
- |production| 3,396 bottles

