DECANTER & COUPE IMPORTS, LLC

Bethel Heights

Pinot Noir "Aeolian"



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, 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, Justice
|vineyard blocks| East 115, East 777, 943, 777

Terroir & Cultivation

|soil| Nekia volcanic, marine sediment

|exposure| south

|elevation| 410-600 ft.

| **farming practices**| certified Organic farming, LIVE certified, Salmon Safe certified

|harvesting| hand-harvested and sorted, October 12th

|age of vines| 15-23 years

|vineyard size| 9 acres



Wine Data

|variety| Pinot Noir 100% |clones| 115, 777, 943 |alcohol| 13.4% |acidity| 5.6 g/L |residual sugar| < 0.5 g/L

Vinification & Aging

|maceration| hand-sorted and destemmed into 1.5 ton bins and 4 ton stainless tanks—punch-downs early, pump-overs later as fermentation became more active

|fermentation| fermentation takes place gradually utilizing Lalvin RC212 yeast inoculation, pressed into barrel after dryness—full malolactic fermentation

|aging| aged exclusively in French barrique, 25% new, for 10 months, undisturbed—bottled unfined

|production| 12,000 bottles



