



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| Justice
 |vineyard blocks| Pommard, 777, 667, 114

Wine Data

|variety| Pinot Noir 100%
 |clones| Pommard, 777, 114, 677
 |alcohol| 13.2%
 |acidity| 6.0 g/L
 |residual sugar| <0.5 g/L

Terroir & Cultivation

|soil| marine sub-soil, volcanic overlay
 |exposure| south
 |elevation| 400-480 ft.
 |farming practices| dry-farmed, certified Organic, LIVE certified, Salmon Safe certified
 |harvesting| hand-harvested and sorted, October 8th-18th
 |age of vines| 24-26 years
 |vineyard size| 10 acres



Vinification & Aging

|maceration| hand-sorted and destemmed into 3 and 5 ton stainless tanks, as well as 1.5 ton macrobin fermenters—5 day cold soak then twice daily punch-downs; this facilitates breaking of the grape skins
 |fermentation| inoculation of Lalvin RC212, fermentation takes place gradually over 12-15 days, aerated daily, and pressed after dryness—settled 5 days and racked into barrel, full malolactic fermentation
 |aging| aged in French oak barrels 30% new, 40% second pass, and 30% third pass for 14 months, undisturbed—bottled unfined

|production| 8,160 bottles

