



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, 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 unfiltered

|production| 8,160 bottles

