



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| Bethel Heights, Lewman

|vineyard blocks| 114, West 777, West 115
Block 3, 115, Pommard

Wine Data

|variety| Pinot Noir 100%

|clones| Pommard, 777, 115, 114

|alcohol| 13.5%

|acidity| 5.7 g/L

|residual sugar| < 0.5 g/L

Terroir & Cultivation

|soil| Nekia volcanic

|exposure| south

|elevation| 460-620 ft.

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

|harvesting| hand-harvested and sorted, Oc-
tober 13th-18th

|age of vines| 26-30 years

|vineyard size| 15 acres



Vinification & Aging

|maceration| hand-sorted and destemmed,
cold soaked for four days in 3, 4, and 5 ton
stainless steel tanks and 1.5 ton macrobin fer-
menters—gentle punch downs twice a day

|fermentation| Lalvin RC212 inoculated fer-
mentation takes place gradually over 35-40
days with light aeration until dryness—full
malolactic fermentation

|aging| aged in 35% new French oak barrels,
the remaining in second and third pass oak for
11 months, undisturbed—bottled unfin

|production| 11,448 750ml, 1,200 350ml

