



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 unfined

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

