



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, and 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

|vineyard blocks| Chardonnay 76, Wente

Wine Data

|variety| Chardonnay 100%

|clones| 76, Wente

|alcohol| 13.5%

|acidity| 7.6 g/L

|residual sugar| < 0.5 g/L

Terroir & Cultivation

|soil| Nekia volcanic

|exposure| south

|elevation| 480-520 ft.

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

|harvesting| hand-harvested and sorted, September 14th-October 12th

|age of vines| 31-47 years

|vineyard size| 5.3 acres



Vinification & Aging

|maceration| whole-cluster pressed at low pressure for four hours and cold settled for three days—racked into 228L barrels

|fermentation| after inoculation with Terroir Chardonnay yeast, fermentation takes place over 35-40 days with lees stirring mid-ferment until dryness—full malolactic

|aging| aged in barrel, on the lees for 12 months, undisturbed—racked to stainless steel for 4 months before bottling, unfined

|production| 3,396 bottles

