



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, Justice

|vineyard blocks| East 115, East 777, 943, 777

Terroir & Cultivation

|soil| Nekia volcanic, marine sediment

|exposure| south

|elevation| 410-600 ft.

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

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

|age of vines| 15-23 years

|vineyard size| 9 acres

Wine Data

|variety| Pinot Noir 100%

|clones| 115, 777, 943

|alcohol| 13.4%

|acidity| 5.6 g/L

|residual sugar| < 0.5 g/L

Vinification & Aging

|maceration| hand-sorted and destemmed into 1.5 ton bins and 4 ton stainless tanks—punch-downs early, pump-overs later as fermentation became more active

|fermentation| fermentation takes place gradually utilizing Lalvin RC212 yeast inoculation, pressed into barrel after dryness—full malolactic fermentation

|aging| aged exclusively in French barrique, 25% new, for 10 months, undisturbed—bottled unfined

|production| 12,000 bottles

