

LEWMAN VINEYARD, ESTABLISHED 1992

Lewman Vineyard was established in 1992 by our late neighbor and friend, Dennis Lewman. We purchased the vineyard in 2020. In Dennis's memory we continue to honor his name on our label.

Lewman Vineyard is adjacent to Bethel Heights Vineyard on the north and Justice Vineyard on the west. It shares the shallow volcanic basalt soil typical of Bethel Heights Vineyard. The elevation is 460' to 525' and the vineyard includes 6.4 acres of Pinot noir in eight blocks of various clones, planted between 1992 and 2016.

Although 2021 is not the first Lewman Vineyard designated Pinot noir that Bethel Heights has produced (that would be 1999 and 2011), this is the first vintage that it has been entirely under our care.

98+ WINE ADVOCATE

The 2021 Pinot Noir Lewman Vineyard has a medium ruby color and slowly opening aromas of dried cranberries and red cherries, pipe tobacco, iron and tea leaves, continuing to unfurl further aromatic nuances as it spends time in the glass. The light-bodied palate is harmoniously structured and supple, offering a seamless, powdery mouthfeel and a flood of deep red fruit. It has mind-boggling flavor-to-weight ratio, tremendous detail and length and is a great candidate for extended cellaring. Gorgeous!



2021 PINOT NOIR • LEWMAN VINEYARD

Harvest date: September 29, 2021

Grapes at harvest: Brix 23, pH 3.37, TA 6 gr/liter

Finished wine: Alcohol 13.2%, pH 3.42, TA 5.5 gr/liter

Barrel aged 11 months in French oak, 30% new barrels

300 cases produced

Bottled unfined August 30, 2022

THE 2021 VINTAGE: Throughout the Willamette Valley, 2021 was generous in terms of yields, ripeness, and quality of the fruit. There were a couple of extreme heat events early in the summer that and August was also very hot, but temperatures cooled significantly in September, and rain showers in September and early October allowed us to take advantage of an extended ripening period for enhanced flavor development.

VINIFICATION: The fruit was destemmed into two 1.5-ton bins and cold soaked for three days prior to the onset of fermentation. Cap management was done twice a day at the onset of fermentation and once per day after a peak temperature of 88 F was reached. The new wine was pressed at dryness, settled for 72 hours, and racked to barrels for eleven months of aging.

WINEMAKER NOTES: The nose is dark and brooding, with aromas of pine, camphor, blue berry, and black pepper. The palate mirrors the blue fruit tones of the nose, with bright acidity and sinewy, framing tannins.