



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| Justice, Bethel Heights

Wine Data

|variety| Chardonnay 100%

|clones| 548, 76,95, Wente

|alcohol| 13.3%

|acidity| 6.2 g/L

|residual sugar| < 0.5 g/L

Terroir & Cultivation

|soil| Nekia volcanic

|exposure| south

|elevation| 400-620 ft.

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

|harvesting| hand-harvested and sorted, September 18th-October 2nd

|age of vines| 10 years

|vineyard size| 10.6 acres



Vinification & Aging

|maceration| whole-cluster pressed at low pressure for four hours and settled for three days—temperature controlled

|fermentation| racked into 225L barrels, 33% new, and fermented for 35-40 days with Terroir Chardonnay inoculation and minimal stirring of the lees—full malolactic fermentation

|aging| aged on the lees for 12 months, undisturbed, then racked to stainless steel for an additional four months aging before bottling—cold stabilized in tank, filtered and unfined

|production| 3,600 bottles

