



*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, Lewman

## Wine Data

|variety| Pinot Noir 100%

|clones| Pommard, 114, 115, 667, 777

|alcohol| 13.3%

|acidity| 5.6 g/L

|residual sugar| <0.5 g/L

## Terroir & Cultivation

|soil| Nekia volcanic, marine sediment

|exposure| south

|elevation| 400-620 ft.

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

|harvesting| hand-harvested and sorted, October 8th-20th

|age of vines| 15+ years

|vineyard size| 70 acres



## Vinification & Aging

|maceration| destemmed and placed into 3, 4, and 5 ton stainless tanks, as well as 1.5 ton macrobin fermenters for a four day cold-soak and twice daily punch downs; this facilitates breaking of the grape skins

|fermentation| inoculation with Lalvin RC212, fermentation reaches a peak temperature of 88 degrees and is aerated once a day, pressed at dryness—full malolactic fermentation

|aging| racked into French oak barrels, 30% new, the remaining second and third pass oak and aged 11 months on the lees

|production| 54,600 750ml,  
6,600 375ml

