

Bethel Heights Vineyard Chardonnay Casteel

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Eola-Amity Hills

CEPAGE: 100% Chardonnay

WINEMAKING: Whole cluster pressed and settled before racking into barrels for fermentation with lees stirring. The wine went through full malolactic fermentation and then aged on the lees for 12 months.

AGING: 12 months in French oak (50% new) and 4 months in tank

ANNUAL PRODUCTION: 283 cases

THE STORY

Bethel Heights is a multi-generational family estate established in 1977 in the Eola-Amity Hills. Gnarly old vines, geologically complex soils, and direct impact from winds, all conspire to produce highly energized Pinot noir and Chardonnay.

PHILOSOPHY: Our vineyards are certified organic and LIVE. We work to build diversity and resilience in the landscape, stability in the watershed, and justice for the people who work the land.

BIOGRAPHY: We found a flourishing ecosystem in place: healthy living soils, a stream running through a shady ravine fed by a pure clean spring, and a rich diversity of wildlife with which we try to live in peace. Above all else, we seek to grow our grapes and make our wine without diminishing the vibrant life of this place.

THE ADJECTIVES

OVERALL: Harmoniously opulent and sophisticated

AROMAS / FLAVORS: lemon peel, panna cotta, spicy, honeyed undertones with streaks of flint

MOUTHFEEL: Vibrant acidity balances richness and weight

THE SELLING POINTS

The namesake chard is the best expression of the vintage

AWARDS: 97pts Wine Advocate

SUSTAINABILITY: Certified Organic, Certified Sustainable

PAIRINGS: Rich seafood, roasted poultry, creamy risotto

