

BETHEL HEIGHTS ESTATE CHARDONNAY



100% Estate Grown Chardonnay. Opens with aromas of citrus, Meyer lemon, salted pears, fresh herbs, ginger and salt.

On the palate, this medium-bodied, linear wine features an interplay of lemon curd and white peaches balanced by a racy, mouthwatering acidity. The finish is clean and vibrant, contrasting abundant fruit against a flinty, savory edge.

Pairs exceptionally well with rich seafood like crab and pan-seared scallops, roasted poultry or pork, earthy wild mushroom risotto and creamy cheeses like Gruyère or Brie. Organic.

Sourced from fruit from 5 distinct blocks across the Bethel Heights and Justice Vineyards in the Eola-Amity Hills wine region, Willamette Valley, Oregon. The grapes were whole cluster pressed at low pressure for four hours then settled at 45°F for three days. The juice was then racked to barrels and fermented for 35-40 days with minimal lees stirring at the beginning and no lees stirring from mid-fermentation to dryness. Full malolactic fermentation.

Aged on the lees undisturbed for 9 months prior to bottling.

Bethel Heights Vineyard was founded in 1977 by twin brothers Ted and Terry Casteel, along with their partners Pat Dudley and Marilyn Webb, who abandoned academic careers to become pioneers of the Eola-Amity Hills wine region. They planted the first 50 acres of vines between 1977 and 1979 using un-grafted, own-rooted cuttings.

In 1999, the family expanded the estate by establishing the adjacent Justice Vineyard, bringing the total cultivated area to over 100 acres across three sites. The winery helped establish the regional LIVE (Low Input Viticulture and Enology) certification framework for sustainable farming in the Pacific Northwest. In 2006, the second generation took over production, with Ben Casteel becoming the head winemaker. Today, the estate continues to operate as a family-owned business, producing estate-grown Pinot Noir and Chardonnay from its original and expanded vineyard blocks.

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Tasting Note:

BETHEL HEIGHTS ESTATE CHARDONNAY

100% Estate Grown Chardonnay. Aromas of citrus, Meyer lemon, salted pears, fresh herbs & ginger; medium-bodied & linear; lemon curd & white peaches; racy, mouthwatering acidity; fruit & flint on a clean, vibrant finish. Organic.

Shelf Talker:

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