

BETHEL HEIGHTS ESTATE PINOT NOIR



100% Estate Grown Pinot Noir. Vibrant aromas of crushed cherries, black raspberries, dark spices and subtle herbal tones. The medium-bodied palate balances deep wild berry fruit flavors with a mineral streak, structured by crisp acidity and tight, fine-grained tannins. The finish is long and grippy, with lingering traces of earthy spice, black tea and a touch of licorice. Pair with roasted poultry, grilled pork chops, earthy wild mushroom risotto and moderately firm cheeses like Comté or Gruyère. Organic.

Sourced from fruit grown across three south-facing estate sites—Bethel Heights, Justice and Lewman vineyards—located in the Eola-Amity Hills AVA within Oregon's Willamette Valley. The vineyards sit at elevations from 400-620 feet and feature a heavy marine wind exposure filtering through the Van Duzer Corridor. The soil is a complex combination of shallow, volcanic basalt and ancient marine floor sediment. The grapes were planted between 1977 and 2002. The grapes were hand-sorted in cellar and destemmed. After a 4-day cold soak, the fermenters warmed naturally and were gently punched down twice a day at the onset of fermentation. After fermentations reached a peak temperature of 88 degrees, the new wine was aerated once a day, and pressed at dryness. The wine was racked to barrels and aged 10 months on lees.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BETHEL HEIGHTS ESTATE PINOT NOIR

100% Pinot Noir. Aromas of crushed cherries, black raspberries, dark spices & herbal tones; medium bodied; berry flavors; minerality, crisp acidity & fine-grained tannins; earthy spice, black tea & licorice on the long, grippy finish. Organic.

Shelf Talker:

BETHEL HEIGHTS ESTATE PINOT NOIR



100% Estate Grown Pinot Noir. Vibrant aromas of crushed cherries, black raspberries, dark spices & subtle herbal tones. Medium bodied. Balances deep wild berry flavors with minerality, crisp acidity & tight, fine-grained tannins. The finish is long & grippy, with lingering traces of earthy spice, black tea & a touch of licorice. Pair with roasted poultry, grilled pork chops, earthy wild mushroom risotto & moderately firm cheeses like Comté or Gruyère. Organic.

AN EASTERLY WINE SELECTION