

BETHEL HEIGHTS CASTEEL CHARDONNAY



100% Estate Grown Chardonnay. A select reserve bottling made from a blend of the winemaker's favorite barrels. Prominent aromas of chipped flint and matchstick, with grilled lemon, candied ginger, beeswax and fresh flowers. The medium-bodied palate features ripe white peach, lemon oil, and savory herbs balanced by a highly coiled, tense and vibrant acidity. The finish is long and crisp, leaving a lingering impression of crushed slate and briny sea spray. Pair rich seafood like lobster or buttery halibut, roast duck, mushroom pasta and creamy cheeses like brie or aged gouda. Organic.

Sourced from the estate's south-facing vineyards located in the Eola-Amity Hills AVA within Oregon's Willamette Valley.

The vines sit at elevations ranging from 400-620 feet and grow in a mix of volcanic basalt-derived soils and ancient marine sedimentary soils. The vines were planted between 1977–1999. The grapes were whole cluster pressed at low pressure for four hours then settled at ambient temperature for two days. Fermentation in French oak barrels for 35 to 40 days with minimal stirring only at the beginning. Full malolactic fermentation. Aged on the lees undisturbed for 12 months. The wines were then racked from barrel with their fermentation lees to a stainless-steel tank for an additional 6 months.

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 CASTEEL CHARDONNAY

100% Estate Grown Chardonnay. Aromas of flint, matchstick, grilled lemon, ginger, beeswax & flowers; medium-bodied; white peach, lemon & savory herbs; vibrant acidity; slate & sea spray on the long, crisp finish. Organic.

Shelf Talker:

BETHEL HEIGHTS CHARDONNAY CASTEEL



100% Estate Grown Chardonnay. A select bottling from a blend of the winemaker's favorite barrels. Aromas of chipped flint & matchstick, grilled lemon, ginger, beeswax & flowers. Medium-bodied. White peach, lemon & savory herbs with a highly coiled, vibrant acidity. Lingering slate & sea spray on the long, crisp finish. Pair with rich seafood like lobster or buttery halibut, roast duck, mushroom pasta & creamy cheeses. Organic.

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