

BETHEL HEIGHTS CASTEEL PINOT NOIR



100% Estate Grown Pinot Noir. Expressive aromas of blackberries, redcurrant, cherry drops, dusty rose petals, citrus rind and earthy loam. Concentrated and powerful, flavors of dark fruit, chicory root and savory anise driven by a racy acidity and muscular, fine-grained tannins. The finish is long and detailed, lingering with floral tones, earth and a touch of maritime salinity. Pairs exceptionally well with rich seafood like lobster or buttery halibut, roasted meats like crispy duck or pork tenderloin, mushroom pasta and cheeses like brie, aged gouda or manchego. Organic.

Sourced from five Estate vineyard sections in the Eola-Amity Hills AVA within Oregon's Willamette Valley. The sections run in a straight line between the Lewman Vineyard and the western slopes of the estate, at elevations from 400-620 feet. The soil is a combination of shallow, volcanic basalt and marine sediment topsoil. The vines are 26-30 years old. The fruit was hand-sorted and destemmed in cellar, destemmed, and underwent a 4-day cold soak before a warm natural fermentation peaking at 88 degrees with manual punch-downs. Aged 11 months in French oak barrels (35% new) and bottled unfined.

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 PINOT NOIR

100% Estate Grown Pinot Noir. Aromas of blackberry, redcurrant, cherry drops, rose petals, citrus rind & earthy loam; concentrated & powerful; dark fruit, chicory & savory anise; racy acidity; muscular, fine-grained tannins; florals, earth & salinity on the long, detailed finish. Organic.

Shelf Talker:

BETHEL HEIGHTS PINOT NOIR CASTEEL



100% Estate Grown Pinot Noir. Aromas of blackberry, redcurrant, cherry drops, rose petals, citrus rind & earthy loam.

Concentrated & powerful. Dark fruit, chicory root & savory anise. Racy acidity & muscular, fine-grained tannins. Long, detailed finish with florals, earth & maritime salinity. Pair with rich seafood dishes, roasted duck, pork tenderloin, mushroom pasta & cheeses like brie, aged gouda or manchego. Organic.

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