

# Bethel Heights Vineyard Pinot Noir Aeolian

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Eola-Amity Hills

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** Destemmed into a mix of 1.5 ton bins and 3 to 4 ton stainless steel tanks. Cap management began with punch-downs for the first few days of active fermentation and shifted to pump-overs after we reached a peak temperature of 88 degrees F. The wine was pressed at dryness.

**ALCOHOL BY VOLUME:** 13.4%

**AGING:** Barrel aged 10 months in French oak, 25% new barrels

**ANNUAL PRODUCTION:** 1000 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:** Enticing and vibrant

**AROMAS / FLAVORS:** Fresh cherries and raspberries with crushed rose petals, and hints of clove and forest floor

**MOUTHFEEL:** Refined, harmonious, and inviting

## THE SELLING POINTS

**AWARDS:** 95pts Decanter, 94pts Jeb Dunnuck, 94pts Vinous, 94pts Wine Advocate

**SUSTAINABILITY:** Certified Organic, Green Practicing

**PAIRINGS:** Grilled salmon, roasted duck, or mushroom risotto

