

Bethel Heights Vineyard Pinot Noir Casteel

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Eola-Amity Hills

CEPAGE: 100% Pinot Noir

WINEMAKING: The 2022 Casteel includes five blocks selected from Lewman Vineyard and the Western slopes of Bethel Heights, which unintentionally form a straight North-South line between the two vineyards. This was born of many blind tastings at the blending table, not a conscious choice to pull from a specific vein of the property. It's comforting to know that the Casteel, in our view the best wine of the vintage, is coming not from our oldest vines, but from grafted vines ranging from 26 to 30 years of age. As we begin the bittersweet process of replanting the original vines at Bethel Heights, there is solace in knowing that we have tremendous material still at hand, and the promise of what is to come from replanting into the future.

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 954 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: Embodies elegance, depth, and complexity

AROMAS / FLAVORS: pomegranate, rhubarb and red cherry with aniseed, tea leaves

MOUTHFEEL: Luxurious with refined structure

THE SELLING POINTS

Best of vintage from the estate property

AWARDS: 97pts Jeb Dunnuck, 97pts Decanter, 96pts Wine Advocate, 94pts James Suckling, 94pts Vinous

SUSTAINABILITY: Certified Organic, Green Practicing

PAIRINGS: Roasted duck, grilled lamb, or wild mushroom dishes

