

THE 2023 VINTAGE

As was the case in 2022, the 2023 vintage got off to a very slow start at our Estate with cool Spring temperatures extending well into early April, but unlike 2022, we had a shocking burst of heat in early May that led to one of the most compressed growing seasons we have ever seen. Our bud burst to bloom interval was 24-28 days depending on when you wanted to call it, a remarkably short interval between the two events. A hot August led to concerns about a too early, too ripe, and potentially over wrought vintage, but cooler weather and a welcome bit of rain in September led to a vintage that thrives on its balance: ripe fruit tempered by fresh acidity and clear expression of place. Our harvest started September 17 and ended October 6.

CERTIFICATION

Our vineyard is farmed on active hope for the future. We work to build healthy soils, resilience and stability in the landscape, and justice for the people who work here. We know of no certification program that encompasses everything that matters for the future of Bethel Heights, for our community, and for the planet, but we choose to certify what we can, to provide some assurance to our customers.

Certified Organic seals our commitment to farming our crop without any use of synthetic chemicals, for the health of our soils and the vibrancy of our wines.

Certified LIVE seals our commitment to continual reduction of off-farm inputs, continual reduction of energy and water consumption, and increasing biodiversity.

Certified Salmon Safe seals our commitment to protect clean water and healthy riparian areas in our agricultural landscape.



2023 PINOT NOIR ROSÉ

ESTATE GROWN

Certified Organically Grown

Harvest date: September 17, 2023

Fruit source: Justice Vineyard, planted 1999

Grapes at harvest: Brix 22.2, pH 3.04, TA 7.0 g/L

Finished wine: Alc 13.0%, pH 3.11, TA 6.7 g/L

No residual sugar

Bottled unfined February 12, 2024

300 Cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into its stainless steel fermentation tank. Fermentation was cool, never exceeding 58 degrees F, and lasted for one month. The wine remained in tank and on its fermentation lees for an additional three months before racking and bottling.

WINEMAKER NOTES: Fruit for our Estate Rosé is picked early, whole cluster pressed to avoid extraction of tannin, and fermented cool in stainless steel to preserve aromatics. We inhibit malolactic in our Rosé program to maintain bright acidity and freshness on the palate. The resulting wine is floral, showcasing the fruits of summer with balancing acidity drifting to a long, harmonious finish.