

BETHEL HEIGHTS

ESTATE PINOT NOIR

This wine blends fruit from all the different sections of our 100-acre estate vineyards. This wine truly encompasses the entire breadth of expression at Bethel Heights: the youthful exuberance of the 4-year-old Ingram Lane Vineyard, the vibrancy and freshness of 13-year-old Justice Vineyard, and the brooding, earthy complexity of our old vines that have explored the depths of our soil for more than thirty years.

THE EOLA-AMITY HILLS AVA

Here in the Eola-Amity Hills AVA the climate is dominated by more direct access to cool ocean winds than other parts of the Willamette Valley, and the volcanic soils are characteristically shallower and rockier, and therefore better drained, than in other parts of the Valley.

In these conditions, Pinot noir can safely ripen on the vines well into October, come heat or rain, reaching full flavor potential without losing the bright acidity and fine-grain tannins that give great Pinot noir its structure and balance.

THE 2012 VINTAGE

2012 provided us with a dramatic contrast to 2010 and 2011, when we were firmly in the grip of unusually cool climatic conditions. Although 2012 began slowly, with a late bud-break and a cool spring, by late June the momentum shifted, and for the rest of the season we enjoyed endless sunny days with warm temperatures and perfect ripening conditions.

BETHEL HEIGHTS VINEYARD

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2012 PINOT NOIR • ESTATE

Certified Sustainably Grown

Harvest dates: October 2 - 19, 2012

Grapes at harvest:

Brix 23.5, pH 3.25, TA 6.2 gr/liter

Finished wine: Alcohol 13.7%, pH 3.5, TA 5.6 g/L

Barrel aged 10 months in French oak, 24% new barrels

3338 cases produced; bottled August 22, 2013

Suggested retail \$32

VINIFICATION: The fruit was gently de-stemmed, cold soaked at 40 degrees for 5 – 7 days, then gradually allowed to warm up prior to fermentation. The fruit was gently punched down twice a day at the onset of fermentation until a peak temperature of 84-88 degrees was reached, and then pumped over twice per day until dryness. It was then settled for 8 to 10 days prior to being racked to French oak barrels for ageing.

WINEMAKER NOTES: Aromas of black cherries, maple syrup, brown sugar and sandalwood over more subtle notes of graham and cinnamon. The palate is full and layered with black and red fruits over herbal hints of black tea and nutmeg. Mouthwatering acidity and delicate, fine grain tannins carry the wine to a long, harmonious finish. This wine will cellar gracefully over the next ten years.

92 WINE SPECTATOR "Smart Buy"

"Soft and appealing, with gentle blackberry and black plum flavors riding easily over polished tannins and lingering on the expressive finish. The tannins are well-integrated, the flavors persistent. Drink now through 2022."