

## 2008 - "A DREAM VINTAGE"

"Summer temperatures were so cool in Oregon in 2008 that Pinot Noir producers worried that they would never get their grapes ripe. But when the calendar turned to October, the sun came out and kept shining until all the grapes were in. Temperatures stayed warm but not hot. In cellar after cellar on a visit this past September I tasted barrels, tanks and just-bottled wines of light texture and refinement, with glowing flavors, silky tannins, long finishes and that elusive element every Pinot Noir producer seeks - finesse. When the stars align, as in 2008, it can result in that perfect vintage Oregon vintners dream about."

Harvey Steiman, *Wine Spectator*



## 2008 PINOT NOIR • ESTATE GROWN

Certified Sustainably Grown

Harvest dates: October 11-26, 2008

Grapes at harvest:

Brix : 22.5-23.5 pH: 3.2-3.45 TA: 6-9gr/liter

Finished wine: Alcohol 13.0 %, pH: 3.44, TA: 5.9g/L

Barrel aged 11 months in French oak, 27% new barrels

4067 cases, bottled September 14, 2009

Suggested retail \$30

**Food Pairing:** A good choice given the earthiness of the Estate Pinot would include mushrooms, perhaps in a risotto, accompanied by a nice freshly grilled salmon fillet. Another choice would be partially-boned quail, started on the grill, and finished in the oven. Check our web site for a roast quail recipe.

### Oregon Certified Sustainable Wine

Launched in 2008, this new certification mark on the back label guarantees that the wine was made using responsible agriculture and winemaking practices. (ocsw.org) Each bottling is certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable since 1999 by both LIVE (liveinc.org) and Salmon Safe (salmonsafe.org). Read more about our sustainability program at [bethelheights.com](http://bethelheights.com).

### BETHEL HEIGHTS VINEYARD

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**FRUIT SOURCE:** Bethel Heights is one of the oldest vineyards in the Eola-Amity Hills, a hill chain of volcanic origin in the center of Oregon's Willamette Valley. The "Black Label" Estate Grown Pinot Noir blends fruit from all the different sections of the 70-acre estate, with its backbone of own-rooted Wädenswil and Pommard clones planted in 1977 and 1979, enhanced by the later plantings of the best new Dijon clones available after 1988.

**VINIFICATION:** In 2008 the fruit was gently destemmed, cold soaked at 45 degrees for 5 days, then gradually allowed to warm up prior to yeast inoculation. The fruit was punched down twice per day at the onset of fermentation, three times per day at peak temperature (1-2 days) and then pumped over twice per day until dryness. The new wine was then settled for 72 hours prior to racking to French oak barrels.

**TASTING NOTES:** The aroma is defined by earth and forest floor, mushroom, moss, and damp earth. As the wine opens with air, these aromas give way to brambly raspberry and spice. The palate ranges from deep minerality and early bing cherries to orange zest and currant, but it is the taut core of acidity that drives this wine. We've rarely seen such concentration at these pH and alcohol levels at Bethel Heights, and it is a part of the puzzle of what makes 2008 such a special vintage. This wine will reward those who seek immediate gratification, and also those seeking a well-rounded cellar.