

## PINOT NOIR AT BETHEL HEIGHTS

Thirty-seven of the forty-nine acres of our original estate vineyard are planted to Pinot noir, in seven different sections. Over the years certain blocks have given us wines of distinctive character deserving special designation, most consistently the Southeast Block and the Flat Block.

THE FLAT BLOCK yields our most refined and elegant Pinot noir, beautifully balanced, with a specificity of aroma and flavor that transcends vintage differences. Wines from the Flat Block have been bottled as separate reserves since 1991.

**VINES:** The Flat Block is a 3.3 acre section planted in 1979 on a flat table (hence the name) slightly inclined to the south, directly above the neighboring Southeast Block at about 520 feet elevation. As in the Southeast Block, the vines are 100% Pommard clone on their own roots. The vines are vertically trellised and the crop is held close to two tons per acre.

**SOILS:** All the soils of Bethel Heights are volcanic in origin, but the soil of the Flat Block is shallower, gravelly in texture, and of a different mineral composition than the neighboring Southeast Block, which helps explain why these two blocks produce wines of such distinctly different character.

### CERTIFIED SUSTAINABLY GROWN:

Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** (Low Input Viticulture and Enology) is accredited under international standards of Integrated Production. **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.liveinc.org](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

### BETHEL HEIGHTS VINEYARD

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## 2007 PINOT NOIR • FLAT BLOCK

Harvest date: October 13, 2007

Grapes at harvest: Brix: 22.8, pH: 3.3, TA: 6.8 gr/liter

Finished wine: Alcohol 13.2%, pH: 3.73, TA: 5.4 gr/liter

Barrel aged 12 months in French oak

Bottled in October, 2008

151 Cases Produced

Suggested Retail \$50

**VINIFICATION:** The fruit was gently destemmed into several 1.5 ton fermenters and then kept cold for five days. The fruit was gradually warmed to facilitate alcoholic fermentation, after which it was gently pressed, allowed to settle for 3 days, and racked to a variety of French oak barrels. After 12 months the best barrels of the lot were selected for this Reserve wine. It was bottled without fining or filtration.

### THE 2007 VINTAGE:

*"The vast majority of [Oregon's] 2006s are enjoyable now, but Burgundy fans who prize elegance will have to wait for what looks to be a superb 2007 vintage . . . Although there was never a clear window for picking, with some growers continuing to harvest well into October, the results were terrific. These wines will be lower in alcohol than the 2006 but with better concentration, more elegance, and very good aging potential. In other words, it will be a vintage to please both the intellect and the senses."*

Jay Miller, *The Wine Advocate* (October 2008)

### 92 WINE SPECTATOR INSIDER

"Light and silky, a gorgeous, delicate style that lets its red berry and plum fruit dance sinuously over the polished, racy frame. Drink now through 2015." H.S.