

PINOT NOIR IS RED, but the color is all in the skins, and it takes a lot of work punching down the skins into the juice several times a day during fermentation to get a dark red wine. When some of the juice is saigné (bled) from the bins before fermentation, and fermented separately without skin contact, the resulting wine will be a lovely shade of pink, namely rosé. This is an old tradition in Burgundy, where the wine is called “vin gris” or grey wine.

Winemakers often choose to do a saigné in cooler vintages, like 2007, where color is less concentrated in the red grapes. Bleeding off some of the juice has the effect of concentrating the color in that portion of the wine that is left to ferment on the skins.

When a rosé wine is made from fully mature fruit, as this one was, the result is a bright, refreshing wine, full of complex pinot flavor.

FOOD RECOMMENDATIONS:

Rosé shares characteristics with both red and white wines, based on the amount of color extracted from the skins. This one is dry, and a refreshing alternative to medium bodied white wines. Serve it slightly warmer than a white wine, ideally around 55 degrees. Enjoy rosé on the deck, with all things summer. Brie or other mild white cheeses work well, with a plate of summer fruit. Rosé works with summer grain or pasta salads. Sautéed red snapper, simply prepared with a summer garnish of chopped fresh tomato, green onions, red peppers and parsley bound with a little olive oil and a splash of lemon juice is one of many fish possibilities.

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2007 PINOT NOIR ROSÉ

Harvest dates: 9/27/2007 to 10/14/2007

Grapes at harvest (average): Brix : 21-23, pH: 3.18

Finished wine: Alcohol 13.2%, pH: 3.3, TA: 5.5 gr/liter

162 Cases bottled May 2008

Suggested retail \$22

THE 2007 VINTAGE: 2007 was a classic, cool Oregon vintage, having a great deal of kinship with 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. It was also a vintage that challenged the winegrowers to be at the top of their game. Nice weather during the mid-summer produced a large crop that had to be severely managed to achieve optimum ripening. Some blocks were thinned three times, often to less than one cluster per shoot. When the fall turned rainy and cool, we marshaled our forces to pull more leaves around the fruit, as a hedge against botrytis, and as a way of getting the sun on the fruit. In the end the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure, focused fruit character. Though it is a bit early (April 2008 release date) to apply the full lexicon of superlatives to the finished wines, 2007 was clearly a successful vintage for us, in spite of the significant challenges. The more precocious whites are already expressing supple structure, good typicity and very good balance.

WINEMAKER NOTES: This Pinot noir rosé is a true representation of the vintage. We bled 5% of the juice from every lot of Pinot noir we received in 2007, consolidated the blend in tank and then racked the juice to 7 neutral French barrels. The wine was fermented cold (60 degrees at it's peak) over two months, racked, and bottled without malolactic fermentation and without residual sugar.

TASTING NOTES: Seductive nose suggests strawberries, rose petals, cream, and spice with deep mineral tones in the background. The palate is carried forward by bright acidity, crisp red fruits, and palate cleansing zest.