

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 the most refined and elegant of our Pinot noirs, 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 and more 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 and www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

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2003 PINOT NOIR ♦ FLAT BLOCK RESERVE

Certified Sustainably Grown

Harvest date: October 1, 2003

Grapes at harvest: Brix : 23.6, pH: 3.38, TA: 7.5 gr/liter

Finished wine: Alcohol 14.49 %, pH: 3.75, TA: 5.3 gr/liter

Barrel aged 14 months in French oak, 60% new

118 Cases produced, Bottled January, 2005

Suggested Retail \$38

The 2003 vintage: 2003 was one of our warmest vintages in twenty years, reminiscent of 1992. Fortunately the Spring was quite rainy so we began the season with a full charge of water in the soil. Summer saw many days over 90°, but our reliable maritime breezes kept the nights cool, preserving acidity and balance in the wines. Having learned in 1987 the folly of picking too early in a hot vintage, we let the sugars go where nature took them and picked the fruit when it was perfectly ripe.

Vinification: This was the first block of Pinot noir picked at Bethel Heights. The fruit was gently destemmed into a five-ton open top fermenter. Following a five-day cold soak the must was heated and fermentation began spontaneously with yeast growing in our cellar. The wine aged fourteen months in French oak (60% new barrels).

Tasting notes: Delicate aromatics: floral, strawberry, apricot, lots of stonefruit. Flavors of black cherry, blueberry, apricot skins, red fruits changing to stone fruit. Quite concentrated, good length and balance, very complex.