

## 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.

**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.

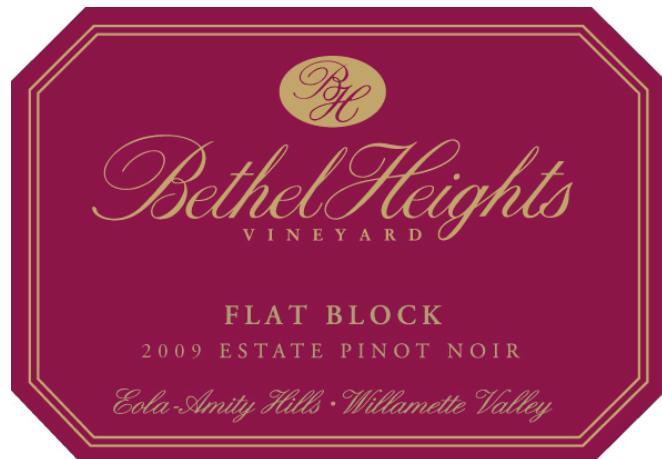
## OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of this wine guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party.

## BETHEL HEIGHTS VINEYARD

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## 2009 PINOT NOIR • FLAT BLOCK

Harvest date: October 10, 2009

Grapes at harvest: Brix: 23.8, pH: 3.3 TA: 6.8 g/L

Finished wine: Alcohol 13.6%, pH: 3.67, TA: 5.3g/L

Barrel aged 12 months in French oak

Bottled October, 2010

194 Cases Produced

**THE 2009 VINTAGE** in the Willamette Valley was warm and sometimes hot during the summer, with a couple of extraordinary heat spikes. September was atypically sunny and warm. October continued dry, but cool enough to extend hang time without losing balance in the fruit.

**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 French oak barrels. After 12 months the barrels were racked to tank and bottled.

**TASTING NOTES:** Aromas of raspberries, orange zest, clove and black pepper with underlying floral notes. The palate features cherries, raspberries, and hints of white peach over balanced acidity and understated but balancing tannins.

### 93 WINE SPECTATOR

"Polished, with a strong mineral note weaving through the rich blackberry and cherry fruit, melding smoothly as the finish extends. This has a distinctive profile, coming together with finesse. Drink now through 2019."