

THE SOUTHEAST BLOCK

The Southeast Block is a six-acre section of the Bethel Heights estate vineyard that consistently gives us wines of distinctive character. It was planted in 1979 on a south-facing slope between 420 and 520 feet elevation. The red clay soil is volcanic in origin, three feet deep and well drained. The vines are 100% Pommard clone, planted on their own roots in Oregon's pre-phylloxera days. At 32 years old the vines are still healthy and apparently phylloxera-free. The crop is rigorously thinned for optimum quality.

"The roots of these own-rooted vines have grown down and explored our rocky volcanic soil for over thirty years, and in doing so have produced wines that are defined far more by their place, than by vintage or by the hand of the winemaker. Since my father first started bottling wines from the Southeast Block as single-block designates in 1991, this block has given us wines with a firm backbone combined with robust savory fruit and a deep minerality that is unique to this place."

Ben Casteel

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. The grapes were harvested during the first three weeks of October, with great acidity and full flavor development.

OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of our 2009 Southeast Block Pinot Noir 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. For more about OCSW, visit www.ocsw.org

BETHEL HEIGHTS VINEYARD

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2009 PINOT NOIR • SOUTHEAST BLOCK

Certified Sustainably Grown

Harvest date: October 8th, 2009

Grapes at harvest: Brix: 23.2, pH: 3.25, TA: 6.85 gr/liter

Finished wine: Alcohol 13.7%, pH: 3.5, TA: 5.9 gr/liter

Barrel aged 12 months in French oak, 50% new barrels

Bottled October 1, 2010

190 Cases produced

Suggested Retail \$50

VINIFICATION: The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until we reached a peak temperature of 88 degrees, then we returned at midnight to perform a third punchdown for two days. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for three days, and then racked to a variety of French oak barrels. After 12 months the best barrels were selected and blended for this single-block designated wine.

TASTING NOTES: Aromas of Bing cherry, black pepper, toffee, cola, and hints of smoke. The palate is taut and brooding, featuring tangy cherry, cooking chocolate, and early fine grain tannins. This wine has a deep earthy core typical of the Southeast Block, but it also has a generous amount of fruit from a generous vintage.

FOOD RECOMMENDATION: This wine is a great match for hearty slow cooked meat dishes, like braised lamb shanks or classic beef bourguignon.

WINE ADVOCATE SCORE 90