

Seven Springs Vineyard

“One of Oregon’s finest, most consistent vineyards,” according to The Wine Advocate, there is no vineyard in the Willamette Valley more highly valued by winemakers than Seven Springs. Other vineyards may ripen their fruit earlier, but the few extra days of hang time at Seven Springs rewards you with great acid balance and focused red and black fruit.

Seven Springs Vineyard is located on the eastern side of the Eola Hills ridge about five miles north of Bethel Heights. Established in 1982, over the years Seven Springs has provided fruit to many of the finest winemakers in the Willamette Valley. For years we have admired wines from this site. In 2002 for the first time we were able to purchase fruit from Seven Springs for ourselves.

The block of vines from which Bethel Heights received fruit in 2003 is composed of own-rooted Pommard clone Pinot noir planted in 1989. The elevation of this southeast facing block is approximately 500 feet. The soil is volcanic, currently classified as Jory series.

Certified Sustainably Grown

Seven Springs Vineyard follows sustainable agricultural practices as certified by LIVE Inc and Salmon Safe™. **LIVE** 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.

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2003 PINOT NOIR ♦ SEVEN SPRINGS VINEYARD

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Harvest date: October 3, 2003

Grapes at harvest:

Brix: 24.2, pH: 3.42, TA: 5.5 gr/liter

Finished wine:

Alcohol 14.6 %, pH: 3.63, TA: 5.7 gr/liter

Barrel aged 14 months in French oak, 60% new barrels

Bottled unfiltered in February, 2005

120 Cases Produced

Suggested Retail \$ 38

The 2003 vintage: The growing season in 2003 was so long that we enjoyed the luxury of harvesting all the fruit when it was perfectly ripe. The Spring was quite rainy so we began the season with a full charge of water in the soil. Summer warmed up dramatically, with many days over 90°, but cool evening temperatures preserved acidity and balance in the wines.

Vinification: About 15% of the fruit was fermented whole-cluster and the rest was destemmed without crushing. The wine was fermented in a 4-ton open-top tank.

Tasting Notes: Lush aromatic profile featuring raspberry, pomegranate, strawberry, dusty red cherry. Round, supple entry with cherry-raspberry flavors and a hint of mocha. Firm mid palate acidity provides balance and length. Ripe fine-grained tannins round out the wine.