

The West Block at Bethel Heights Vineyard includes a five-acre section planted with UCD Clone 1A, commonly known in Oregon as one of the Wädenswil clones. Planted in 1977 on their own roots, these are the oldest Pinot noir vines at Bethel Heights.

Wädenswil clones: Originally from Burgundy, the Wädenswil clones are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago.

The Wädenswil clone at Bethel Heights is a late ripener, usually harvested about ten days after the more widely planted Pommard clone. It also tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard. In our warmest vintages when late harvest allows the Wädenswil clone to achieve maximum flavor development it yields exceptional wines of distinctive character.

Dijon clones: The West Block also includes plantings of some of the more recently arrived Dijon clones of Pinot noir. In 2003 we blended the Wädenswil with about 25% Dijon clone 114, planted in 1996, adding roundness to the middle palate and complexity to the flavors and aromas, while maintaining the distinctive character of the Wädenswil clone.

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 • WEST BLOCK RESERVE

Certified Sustainably Grown

Harvest date: October 17, 2003

75% Wädenswil clone, 25% Dijon clone 114

Grapes at harvest: Brix : 23.8, pH: 3.3, TA: 6.0 gr/liter

Finished wine: Alcohol 13.75 %, pH: 3.58, TA: 6.2 gr/liter

Barrel aged 13 months in French oak, 30% new

202 Cases produced, Bottled March, 2005

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 – ideal conditions for the late-ripening Wädenswil clone. 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 reliably cool evening temperatures preserved acidity and balance in the wines.

Vinification: The fruit was gently destemmed and cold soaked for five days prior to fermentation, then inoculated with proprietary yeast from Burgundy and fermented quite hot in small 1.5 ton bins. Aged thirteen months in French oak (30% new barrels).

“Rich, powerful aromas of bitter cherry, Vairhona chocolate, espresso and baking spices. Then bright, even youthfully hard-edged in the mouth, with strong, bright dark berry flavors and a note of chocolate. Finishes with a thick, velvety texture and very good persistence. This concentrated young pinot needs some cellar time.” 90 (+?)

Stephen Tanzer’s **International Wine Cellar**