

BETHEL HEIGHTS WEST BLOCK

The heart of the West Block of Pinot noir at Bethel Heights Vineyard is a five-acre section of Wädenswil clone vines 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 of Pinot noir are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago. There are at least two Wädenswil clones commonly known in Oregon. The clone planted at Bethel Heights is officially designated UCD Clone 1A.

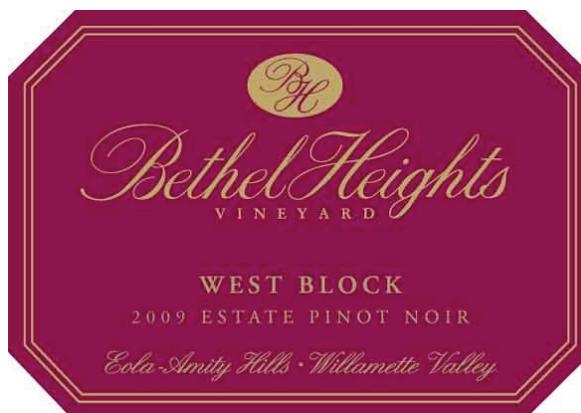
Our Wädenswil clone is a late ripener, usually harvested about ten days after the more widely planted Pommard clone. It also tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard. Over the years the Wädenswil clone has helped define the character of our Estate Grown Pinot Noir. In vintages when late harvest allows the Wädenswil clone to achieve maximum flavor development, it yields exceptional wines of distinctive character, and then we select a few barrels for a block-designated wine.

Oregon Certified Sustainable Wine

The OCSW logo on our 2009 West Block Pinot Noir back label 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' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org.

BETHEL HEIGHTS VINEYARD

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2009 PINOT NOIR • WEST BLOCK

Certified Sustainably Grown

Harvest date: October 13, 2009

Grapes at harvest: Brix: 23.5, pH: 3.2, TA 7.8 gr/liter

Finished wine: Alcohol 13.5 %, pH: 3.5, TA: 5.8 gr/liter

Barrel aged 12 months in French oak, 42% new

197 Cases produced, bottled October 1, 2010

Suggested Retail \$50

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 here in the Eola Hills 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.

VINIFICATION: The fruit was gently destemmed and cold soaked for five days prior to fermentation, then inoculated with proprietary yeast from Burgundy and fermented in small 1.5 ton bins. Aged twelve months in French oak (42% new barrels).

92 WINE SPECTATOR

“Broad, juicy and dripping with mineral notes that weave through the rich cherry and spice flavors, all coming together seamlessly on the refined finish. Has power and grace. Drink now through 2019.”