

BETHEL HEIGHTS WEST BLOCK

The West Block at Bethel Heights Vineyard is a five-acre section planted in 1977 to own-rooted Pinot noir of the heritage Wädenswil selection. These are the oldest Pinot noir vines at Bethel Heights, and some of the last remaining own-rooted Pinot noir vines in the Willamette Valley.

Our Wädenswil selection is a late ripener, usually harvested about ten days after the more widely planted Pommard selection. It tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard. Each year we select a few barrels for a block-designated wine.

THE 2015 VINTAGE

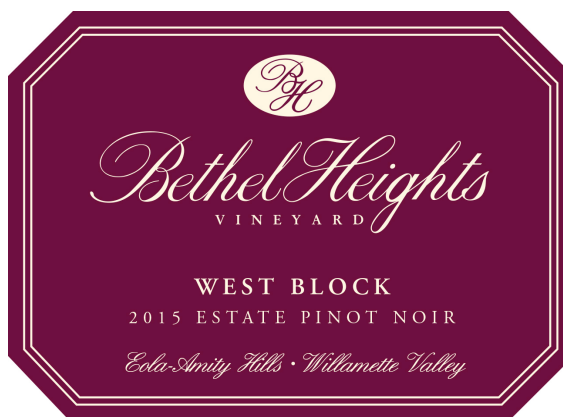
2015 was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. A hot summer like this can push potential alcohols, forcing an early harvest that precludes hang time. But September brought mercifully cool temperatures and chilly evenings. Sugar accumulation was arrested and the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at cool temperatures.

93 WINE ADVOCATE

“The 2015 Pinot Noir West Block delivers notes of red roses, tilled soil, dried leaves and black truffles over a core of red currants and black cherries. Medium-bodied with lovely, finely-grained tannins to texture the generous red berry and earth layers, it has plenty of freshness and great persistence.

BETHEL HEIGHTS VINEYARD

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2015 PINOT NOIR • WEST BLOCK

LIVE Certified Sustainable

Harvest date: September 24, 2015

Grapes at harvest: Brix: 23, pH: 3.08, TA: 6.4 gr/liter

Finished wine: Alcohol 13.5%, pH: 3.41, TA: 6.1 gr/liter

Barrel aged 17 months in French oak

37% new barrels

171 cases produced (342 six-packs)

Bottled unfined April 11, 2017

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 they reached a peak temperature of 84 degrees, then gently aerated once per day for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for seven days, and then racked to a variety of French oak barrels. After 17 months the wine was racked to tank, allowed to settle for one month, and then bottled in April of 2017.

WINEMAKER NOTES: Aromas of black berry and black currant play over background notes of black tea, jasmine, and wet stone. The palate is full of boysenberry and pomegranate tamed by racy, mouthwatering acidity and full, palate-coating tannins. Usually one of shyest members of the Bethel Heights portfolio, the West Block's whisper turned into a full-throated roar in the heat of 2015.