

BETHEL HEIGHTS WEST BLOCK

The West Block at Bethel Heights 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.

THE 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase.

“I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our Estate show their personalities without being muddled by vintage.” Ben Casteel

94 JAMESSUCKLING.COM

There's a savory edge to the nose here with an exotically fragrant notes of pomegranates, blood-oranges and red cherries. The palate has a brightly expressed sense of purity and focus with silky, fine tannins, holding long on the finish. The oldest vines on the estate, planted in 1977 on own roots. Impressive cut and depth here.



2017 PINOT NOIR • WEST BLOCK

LIVE Certified Sustainable

Harvest date: October 14, 2017

Grapes at harvest: Brix: 21.9, pH: 3.15, TA: 7.6 gr/liter
Finished wine: Alcohol 13.5%, pH: 3.35, TA: 6.8 gr/liter
Barrel aged 11 months in French oak, 35% new barrels

180 cases produced

Bottled unfiltered September 2018

VINIFICATION: In 2017 we took the unusual step of including 20% whole clusters in the fermentation to offset the especially pronounced acidity resulting from the cool-down in September. The must was cold soaked for 3 days prior to the onset of fermentation. We allowed our fermentations to climb to a peak temperature of 88 F and pumped the must over twice per day from start to finish, with sporadic punch downs at the end the account for the whole clusters. The new wine was pressed at dryness and settled for 7 days prior to racking to barrel.

WINEMAKER NOTES: Our forty-year-old Wädenswil vines are massive by current standards, standing three feet of gnarled and twisted wood, yet they continue to produce the most graceful, poised wines in our portfolio, their structure defined more by acidity than tannin.

www.bethelheights.com