

ÆOLIAN PINOT NOIR

Named for the wind that defines our Eola-Amity Hills AVA, the Æolian Pinot Noir is our vehicle to explore the dynamic evolving landscape that we farm. The sense of place and specificity that we value most highly in our wines takes many years to evolve. With our oldest vines we allow each block to speak for itself in a separate bottling. The second-generation vines at Bethel Heights, on the other hand, are just beginning to find their voice. In these years in between, the Æolian allows us the freedom to dream of what lies beyond the horizon.

THE 2018 VINTAGE

2018 was the fifth in a string of easy warm vintages at Bethel Heights. It was defined by a very dry summer. This made for small clusters and therefore a relatively small crop. July was hot, leading to the first signs of *veraison* in early August, but our reliable Aeolian winds kept night-time temperatures cool throughout July and August, preserving acidity in the fruit as it ripened. September finally brought a couple of welcome rain events that refreshed the vines and kept them active through the final ripening period. Harvest began in the last week of September and was over by the 10th of October. The fruit came in with the natural concentration of flavor and acidity that one would expect from a hot dry season, but sugar levels were happily moderate.

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The nose has a fresh and sweetly perfumed edge with red apples, red cherries and stones, as well as a crushed-rose note. The palate has a succinct delivery of sturdy, chiseled tannin and plenty of ripe, dark-cherry and berry flavor. Drink or hold.



2018 PINOT NOIR • ÆOLIAN
ESTATE GROWN

LIVE Certified Sustainably Grown

Harvest date: September 28-29, 2018

Grapes at harvest: Brix 23.4, pH 3.01, TA 8.4 gr/liter

Finished wine: Alcohol 13.8%, pH 3.57, TA 5.8 gr/liter

Barrel aged 14 months in French oak, 40% new barrels

400 cases produced (800 six-pack cases)

Bottled unfinned February 10, 2020

VINIFICATION: All the fruit was hand sorted and de-stemmed without crushing. After a 3-day cold soak, the fermenters warmed naturally and were gently pumped over once a day at the onset of fermentation. After the fermentations had reached peak temperatures (78-84 F), the new wine was aerated once a day, and pressed at dryness. The wine was racked to barrels after settling for one week in tank.

WINEMAKER NOTES: The Æolian has evolved in the seven vintages since we started making this wine, beginning as a means of expressing the ever-changing nature of our younger blocks and now settling in, as most things do at Bethel Heights, as a wine defined by 'place'. The three blocks that sit high above the rest of the vineyard on the east side, planted in 2002, now make up this wine in its entirety.