

Certified Sustainably Grown

Harvest date: October 15, 2008

Grapes at harvest: Brix: 23.2, pH: 3.36, TA: 6.75 gr/liter

Finished wine: Alcohol 13.6 %, pH: 3.54, TA: 5.3 gr/liter

Barrel aged 14 months in French oak, 60% new barrels

170 cases, bottled December 16, 2009

Suggested retail \$50

THE 2008 VINTAGE:

"Summer temperatures were so cool in Oregon in 2008 that Pinot Noir producers worried that they would never get their grapes ripe. But when the calendar turned to October, the sun came out and kept shining until all the grapes were in. Temperatures stayed warm but not hot. In cellar after cellar on a visit this past September I tasted barrels, tanks and just-bottled wines of light texture and refinement, with glowing flavors, silky tannins, long finishes and that elusive element every Pinot Noir producer seeks – finesse. ... When the stars align, as in 2008, it can result in that perfect vintage Oregon vintners dream about."

- Harvey Steiman, *Wine Spectator*, 2/28/10

VINIFICATION:

The fruit was destemmed into a 3-ton stainless steel fermenter and spent 7 days in cold maceration. The fruit was then inoculated, and fermented for 16 days, reaching a peak temperature of 88 degrees. The must was punched down twice a day at the onset of fermentation, three times a day at peak temperature (2 days), and was pumped over twice per day until dryness. The wine was then settled for 3 days prior to being put into French oak barrels.

CARTER VINEYARD

Although Bethel Heights is best known for wines from our own estate vineyards, we also enjoy making small lots of vineyard-designated Pinot Noir from neighboring vineyards in the Eola Hills, as opportunity arises. This is our first wine from the highly regarded Carter Vineyard, established in 1980 by our friends Jack and Kathleen Carter. The 22-acre vineyard is situated about eight miles south of Bethel Heights on the southern slopes of the Eola Hills, with the shallow volcanic soil (Nekia) typical of the higher

elevations in our AVA, and the direct influence of the cool marine air from the Van Duzer Corridor. Carter Vineyard produces fruit that is brilliantly colored, deeply flavored, and with enough acidity and tannin to preserve these qualities.

FOOD PAIRING:

We know Pinot Noir goes well with just about everything, but the 2008 Carter Vineyard is a very special bottle indeed. Several of us agree that this wine was made for duck. We would suggest duck breast, started on the grill and finished rare in the oven. The fat of the duck and the acidity of this rich, full Pinot will be in perfect counterpoint. Alternately, rack of lamb would be a fine choice.

OREGON CERTIFIED SUSTAINABLE WINE



Launched in 2008, this new certification mark on the back label guarantees that the wine was made using responsible agriculture and winemaking practices. (ocsw.org) Each bottling is certified by an independent thirdparty. Carter Vineyard has been certified since 2006 under Oregon's LIVE (Low Input Viticulture and Enology) program as using internationally accepted sustainable growing practices.

Reviews

93 WINE ADVOCATE

"The 2008 Pinot Noir Carter Vineyard offers darker fruits, loads of spice, and great volume. The flavors are savory, succulent, and already complex, but it is only going to get better for those able to delay gratification for a few years."