

Certified Sustainably Grown

Harvest date: October 26, 2008

Grapes at harvest: Brix: 22.5, pH: 3.3, TA: 6.8 gr/liter

Finished wine: Alcohol 13.4 %, pH: 3.4, TA: 6.1 gr/liter

Barrel aged 16 months in French oak, 50% new

201 Cases produced, Bottled Jan. 29, 2010

Suggested Retail \$50

THE 2008 VINTAGE:

2008 was a cool, classic vintage that kept us on our toes from beginning to end. A very cool spring led to a late budbreak as the vines struggled their way out of dormancy. Then, a very unusual heat event in May really got the vines rolling. Bloom came late in June, when a 102 degree day pushed all of the vines into full bloom, seemingly on the same day. Realizing that we were in for a cliff-hanger because of the late bloom, we ruthlessly thinned our vines in August. The rest of the vintage was magical, with an endless stream of sunny days stretching into late October.

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 sixteen months in French oak (50% new barrels).

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 2008 West Block Pinot Noir back label guarantees that the wine was made using responsible agriculture and wine-making 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.

Reviews

92 WINE ADVOCATE

"The 2008 Pinot Noir West Block sports an aromatic profile that jumps from the glass. Dense, rich, and succulent, it is a beautifully rendered wine that combines elegance with power. Give it 3-4 years of additional bottle age and drink it from 2013 to 2023."