



**CARTER VINEYARD PINOT NOIR  
THREE VINTAGE VERTICAL  
2009, 2010, 2011**

**A special collection to commemorate the final three vintages  
of Carter Vineyard Pinot Noir at Bethel Heights.**

These three vintages illustrate perfectly how a great vineyard can give a championship performance under very different vintage conditions. 2011 was the last of a great series.

2 bottles each for \$255 (regular price \$300)  
4 bottles each for \$480 (regular price \$600)

**2009 PINOT NOIR  
CARTER VINEYARD**

Harvested October 7, 2009  
Finished wine:  
Alcohol 14.46 %  
pH: 3.65, TA: 5.1  
Barrel aged 11 months in  
French oak, 60% new barrels  
165 cases produced

**THE 2009 VINTAGE** got off to a slow start, but a warm May and June gave us a very successful fruit set: the most generous crop of the decade. The summer was dry, warm and sometimes hot. October was cool enough to extend hang time. The grapes were quite ripe, with great acidity and flavor development.

**WINEMAKER NOTES:**

Aromas of cherry, white pepper and clove. Succulent raspberry and cherry flavors play over well balanced acidity and chewy, mouth-coating tannins. This wine has enough structure to age gracefully for many more years to come.

**2010 PINOT NOIR  
CARTER VINEYARD**

Harvested October 26, 2010  
Finished wine:  
Alcohol 12.4 %  
pH 3.45, TA 6.5 g/liter  
Barrel aged 11 months in  
French oak, 55% new barrels  
230 cases produced

**THE 2010 VINTAGE** started very slowly, with cool, damp weather that delayed bloom until early July. The crop was thinned aggressively to compensate for the late start. The summer continued cool and September was cool and showery. But a perfect Indian Summer carried the fruit to ideal maturity late in October.

**WINEMAKER NOTES:**

Aromas of black cherries, raspberries and oak spice. Bright raspberries, new strawberries, and talcum mineral notes on the palate framed by racy acidity and subtle fine grained tanins. 2010 is one of the most age worthy vintages we have seen at Bethel Heights.

**2011 PINOT NOIR  
CARTER VINEYARD**

Harvested November 2, 2011  
Finished wine:  
Alcohol 12.7 %  
pH 3.57, TA 5.8 g/liter  
Barrel aged 11 months in  
French oak, 50% new barrels  
194 cases produced

**THE 2011 VINTAGE** was the latest vintage on record in the Willamette Valley. Except for one hot spell in early September, temperatures rarely found their way into the '90s, and harvest did not begin until October 24. But the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol.

**WINEMAKER NOTES:**

Aromas of fresh raspberries, black pepper, and vanilla. The palate features black cherries and cassis, with hints of yellow plum and cola as the wine warms in the mouth. The palate is expansive and quite concentrated, with well-integrated acidity and subtle, mouth coating tannins.

