

2014 ÆOLIAN PINOT NOIR

Æolus was the keeper of the winds in Greek mythology. He is the namesake for many places and phenomena around the world that are fundamentally defined by beneficial winds, including our Eola-Amity Hills viticultural area, and Bethel Heights Æolian Pinot Noir.

Of all our Pinot noir wines, this is the one that best expresses the unique locus of Bethel Heights on the face of the earth, facing directly into the Aeolian winds that rise daily from the sea, defining the character of our pinot noir.



95 THE WINE SPECTATOR

Aromatically pure, with currant, plum, chocolate, mineral and floral notes mingling effortlessly and continuing into a long and expressive mouthful of open-textured intensity and depth. Has terrific presence and length. Best from 2017 through 2024. H.S.

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ESTATE GROWN

Certified Sustainably Grown

Harvest dates: October 2nd-6th, 2014

Grapes at harvest: Brix 23.1, pH 3.3, TA 5.8 gr/liter

Finished wine: Alcohol 13.4%, pH 3.46, TA 5.4 gr/liter

Barrel aged 11 months in French oak, 24% new barrels

1250 6-pack cases bottled unfined September 14, 2015

THE 2014 VINTAGE: This was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

VINIFICATION: All the fruit was destemmed without crushing. After a 3-day cold soak, the fermenters warmed naturally and were gently punched down twice a day at the onset of fermentation. After the fermentations had reached their peak temperatures (82-88 F), the new wine was aerated once a day, and pressed at dryness. After settling for one week, the new wine was racked to barrels, and bottled after 11 months in barrel.

TASTING NOTES: Aromas of black cherry, black currant, plum and sandalwood over saline hints of preserved lemon and sea foam. On the palate, flavors of black cherry and blueberry with hints of black pepper and oak spice. These flavors meld over a dense core of nervy acidity and fine-grained tannins, giving the wine both tension and vivacity. This wine has the concentration to age gracefully over the next 10 years.