

## 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. For the last couple of years we've been fortunate to get some fruit 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:** The 2009 Carter is a hearty wine that calls for hearty food. Marilyn suggests braised lamb shanks. Mimi thinks it would be perfect with venison. Dana wants "something fatty and salty" with it – she votes for sausages. Ben wants it with lamb shanks and lamb sausages together, with lamb popsicles on top. You get the picture.

## Oregon Certified Sustainable Wine



This certification mark on our back label guarantees that the wine was made using responsible agriculture and winemaking practices. Each bottling is certified by an independent third-party. Carter Vineyard has been certified since 2006 under Oregon's LIVE (Low Input Viticulture and Enology) program for adherence to internationally accepted sustainable growing practices.

## BETHEL HEIGHTS VINEYARD

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## 2009 PINOT NOIR • CARTER VINEYARD

Certified Sustainably Grown

Harvest date: October 7, 2009

Grapes at harvest: Brix: 24.4, pH: 3.3, TA: 6.5 gr/liter

Finished wine: Alcohol 14.46 %, pH: 3.65, TA: 5.1

Barrel aged 11 months in French oak, 60 % new barrels

165 cases produced, bottled October, 2010

Suggested retail \$50

**THE 2009 VINTAGE** got off to a slow start, but a warm May and June gave us a very successful fruit set. Perhaps the vines were compensating for the poor flowering in 2008, but in any case 2009 delivered the most generous crop of the decade. The summer was warm and sometimes hot, with a couple of extraordinary heat spikes, bringing on a relatively early harvest. September was sunny and warm, and continued dry in October but cool enough to extend hang time. The grapes were quite ripe, with great acidity and flavor development.

**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 8 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.

## 92 WINE ADVOCATE

"The 2009 Pinot Noir Carter Vineyard is first class. Expressive spice notes, incense, rose petal, cherry, and cranberry aromas inform the nose of a layered, succulent, nicely proportioned Pinot that contains enough structure to evolve for another 1-2 years. It will deliver prime drinking from 2012 to 2021."