

## 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 few 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

This Pinot has excellent structure and body, with a lovely balance of fruit and spice defining the middle palate. Try this very food friendly classic Pinot with "Roasted Quail in a reduced Pinot Noir sauce," on our website under "About Us, Our Recipes."

## 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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## 2010 PINOT NOIR • CARTER VINEYARD

Certified Sustainably Grown

Harvest date: October 26, 2010

Grapes at harvest: Brix 22.8, pH 3.13, TA 7.8g/liter

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, bottled October 3, 2011

Suggested retail \$50

**THE 2010 VINTAGE:** The 2010 growing season started very slowly, with cool, damp weather that delayed bloom until early July. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. Weather continued cool through the summer and September was cool and showery. But then the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. Months of anxiety and meticulous viticulture were rewarded with age-worthy wines of moderate alcohol and excellent fruit intensity.

**VINIFICATION:** The destemmed fruit spent 7 days in cold maceration prior to inoculation, then fermented for 8 days, reaching a peak temperature of 90 degrees. The must was punched down twice per day at the onset of fermentation, three times a day a peak temperature, and was pumped over twice per day until dryness. The wine was settled for 3 days before going into barrels.

**TASTING NOTES:** Aromas of black cherries, clove, raspberries and oak spice. Bright raspberries, new strawberries, and talcum mineral notes on the palate framed by racy acidity and subtle fine grained tannins. 2010 is one of the most age worthy vintages I have overseen at Bethel Heights and I suspect these wines will be more than holding their own in a decade (and I actually think much longer). *Ben Casteel*