

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

The 2011 Carter Vineyard is more than a match for grilled meat, with vibrant and balanced acidity and tannins. Notes of fennel and anise are set off nicely by the wine's structure. A grand food match would be a thick steak, grilled and flavored with baby arugula leaves and parmigiano shavings. See this Italian recipe for *Tagliata* – *Grilled Steak Italian Style*. posted on our website ("Our Wines – Recipes").

THE 2011 VINTAGE was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September. Except for one hot spell in early September, temperatures rarely found their way into the '90s. Harvest did not begin until the 24th of October, but in the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol.

BETHEL HEIGHTS VINEYARD

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2011 PINOT NOIR • CARTER VINEYARD

Certified Sustainably Grown

Harvest date: November 2, 2011

Grapes at harvest: Brix 22, pH 3.05, TA 8.1 g/liter

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

Bottled September 2012

VINIFICATION: The de-stemmed fruit spent 7 days in cold maceration prior to fermentation, 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, peaked at 90 degrees, and was gently aerated until dryness. . The wine was settled for 7 days before going into barrels.

WINEMAKER NOTES: Aromas of fresh raspberries, black pepper, and vanilla with subtle notes of banana, and star anise. 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. *Ben Casteel*

91 WINE ADVOCATE

“Sage, saliva-drawing charred meat, dark cherry, blackberry and chard are the prominent components that make Bethel Heights 2011 Pinot Noir Carter Vineyard pungently, piquantly, and mouthwateringly impressive, as well as surprisingly complete and complex considering it originates with a single Dijon clone (#115). Firm but polished in feel and palpably extract-rich, it finishes with almost startling grip. W have here a dense ball of energy that should be worth following through at least 2022.”