

The heart of Bethel Heights Vineyard is Pinot noir. Thirty-seven of our forty-nine acres are now planted to Pinot noir, in seven different sections. Over the years certain blocks have given us wines of distinctive character deserving special designation, most consistently the Southeast Block and the Flat Block.

The Flat Block yields the most refined and elegant of our Pinot noirs, beautifully balanced, with a specificity of aroma and flavor that transcends vintage differences. Wines from the Flat Block have been bottled as separate reserves since 1991.

The Flat Block is a 3.3 acre section planted in 1979 on a flat table (hence the name) slightly inclined to the south, directly above the neighboring Southeast Block at about 520 feet altitude. As in the Southeast Block, the vines are 100% Pommard clone, 540 vines per acre, spaced eight feet by ten feet. The vines are vertically trellised and the crop is held close to two tons per acre.

All the soils of Bethel Heights are volcanic in origin, but the soil of the Flat Block is shallower and more gravelly in texture than the neighboring Southeast Block. Soil consultants have confirmed that the rocks of the Flat Block have a different mineral composition from the rocks underlying the Southeast Block, which helps explain why these two blocks produce wines of such distinctly different character. The distinctions become increasingly apparent with age, both of the vines and the wines.

Winemaker: Terry Casteel
Vineyard Manager: Ted Casteel

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2001 PINOT NOIR • FLAT BLOCK RESERVE

Harvest date: October 6, 2001

Grapes at harvest: Brix : 23.9, pH: 3.45, TA: 6.9 gr/liter

Finished wine: Alcohol 13.4 %, pH: 3.66, TA: 6.2 gr/liter

Barrel aged 11 months in Center of France oak, 60% new

440 Cases produced

Bottled unfiltered, September 2002

Suggested Retail \$38

The 2001 vintage: A very fruitful vintage (requiring severe thinning), with a dry fall, good sugars, and no disease. The young wines at time of release have pure focused fruit, excellent structure, and promise for longevity. For us they echo our 91's and 93's, which have matured into perfectly balanced elegant expressions of Pinot noir. This was our fourth dry warm fall in a row, reminding us again how beautiful September and October are most years in the Willamette Valley.

Winemaker notes: The fruit from the Flat Block at time of harvest was extremely well balanced, with sugar, acid and tannins in just right proportions, requiring minimal intervention in the vinification. The fruit was gently destemmed, fermented in small bins, aged eleven months in French oak (60% new barrels) and bottled unfiltered. The wine is seamless and complex. Bright acidity provides for a persistent cherry fruit finish.

Certified Sustainably Grown: The 2001 Flat Block Reserve Pinot Noir is certified sustainably grown by LIVE Inc. and Salmon Safe™. LIVE is a sustainable agriculture program certified under international standards of Integrated Production. For details go to liveinc.org. Salmon Safe™ certifies farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org.