

**The heart of Bethel Heights' estate 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.

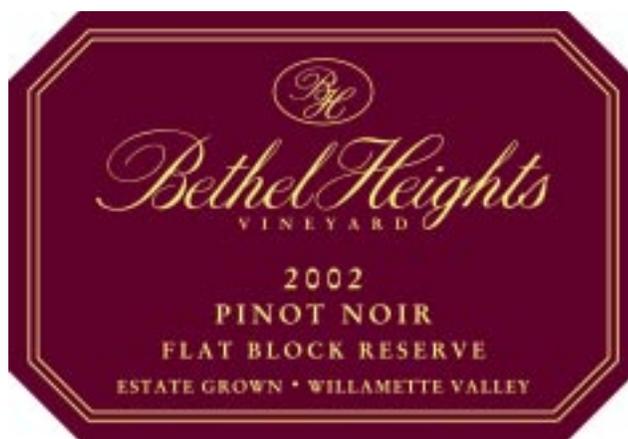
**The Flat Block** yields the most refined and elegant of our Pinot noirs, beautifully balanced, with a specificity of aroma and flavor that transcends vintage differences. Wines from the Flat Block have been bottled as separate reserves since 1991.

**Vines:** 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 elevation. As in the Southeast Block, the vines are 100% Pommard clone on their own roots. The vines are vertically trellised and the crop is held close to two tons per acre.

**Soils:** 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, and its underlying rocks 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.

**Certified Sustainably Grown:** Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. LIVE (Low Input Viticulture and Enology) is accredited under international standards of Integrated Production. Salmon Safe™ certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.liveinc.org](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

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## 2002 PINOT NOIR ♦ FLAT BLOCK RESERVE

*Certified Sustainably Grown*

Harvest date: October 20, 2002

Grapes at harvest: Brix : 25.0, pH: 3.42, TA: 7.7 gr/liter

Finished wine: Alcohol 13.8 %, pH: 3.75, TA: 6.9 gr/liter

Barrel aged 10 months in Center of France oak, 60% new

212 Cases produced

Bottled unfiltered, September 2003

Suggested Retail \$38

**Vintage 2002:** The 2002 growing season proved to be one of the longest and warmest in the last decade. The resulting wines are among the most generous we've seen since the warm vintages of '90, '92 and '94, with very ripe flavors, rich textures and considerable structure.

**Winemaker notes:** 2002 was a great year for the Flat Block. The fruit 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 ten 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.

(91) The Wine Advocate “Dark berries and hints of licorice can be found in the aromatic profile of the 2002 Pinot Noir Flat Block Reserve. This medium-bodied wine reveals outstanding concentration, and sports a long, seamless finish. Its flavor profile, composed of a myriad of dark fruits (principally blackberries and dark cherries) is spiced with notes of freshly laid road tar.”