

Pinot Noir at Bethel Heights

Thirty-seven of the forty-nine acres of our original estate vineyard are 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 our most refined and elegant Pinot noir, 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, gravelly in texture, and of a different mineral composition than the neighboring 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 and www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 USA
Ph (503) 581-2262 Fax (503) 581-0945
Website: www.bethelheights.com
Email: info@bethelheights.com



2004 PINOT NOIR • FLAT BLOCK RESERVE

Certified Sustainably Grown

Harvest date: October 3, 2004

Grapes at harvest: Brix: 24.5, pH: 3.2, TA: 6.8 gr/liter

Finished wine: Alcohol 13.7%, pH: 3.7, TA: 5.4 gr/liter

Barrel aged 10 months in French oak

Bottled in October, 2005

150 Cases Produced

Suggested Retail \$40

The 2004 Vintage: A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines. Occasional fall storms created conditions for both great wines and disease pressure. Happily we dodged the worst of the late August storm. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity. (Similar to '83, '88, '89, '90.)

Vinification: 25% of the fruit was fermented whole cluster. The rest was gently destemmed into 1.25-ton ton open top fermenters. Following a five-day cold soak the must was heated and fermentation began spontaneously with yeast growing in our cellar. The wine aged ten months in French oak.

Tasting notes: Delicate aromatics: floral, strawberry, apricot, lots of stonefruit. Flavors of black cherry, blueberry, apricot skins, red fruits changing to stone fruit. Varietal, concentrated, good length and balance.