

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.

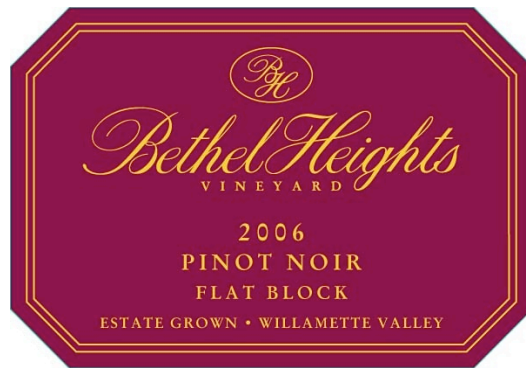
Soils: All the soils of Bethel Heights are volcanic in origin, but the soil of the Flat Block is shallower, gravelly in texture, and of a different mineral composition than the neighboring Southeast Block, which helps explain why these two blocks produce wines of such distinctly different character.

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

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2006 PINOT NOIR • FLAT BLOCK

Harvest date: October 11, 2006

Grapes at harvest: Brix: 24.5, pH: 3.4, TA: 6.0 gr/liter

Finished wine: Alcohol 14.1%, pH: 3.71, TA: 4.8 gr/liter

Barrel aged 12 months in French oak

Bottled in October, 2007

93 Cases Produced

Suggested Retail \$50

The 2006 Vintage: As a general rule a large crop usually means a bit less concentration in the wines, but 2006 provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. 2006 reminds us of 2003, another exceptionally warm vintage. The difference in 2006 was that all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

Vinification: The fruit was gently destemmed into several 1.5 ton fermenters and then kept cold for five days. The fruit was gradually warmed to facilitate alcoholic fermentation, after which it was gently pressed, allowed to settle for 3 days, and racked to a variety of French oak barrels. After 12 months the best barrels of the lot were selected for this Reserve wine. It was bottled without fining or filtration.

Tasting notes: Aromas of vanilla, raspberries, oakspice, cola and apricot. The mid-palate moves from black cherries to strawberries and raspberries. A lovely vein of minerality runs through the wine. Fine grain tannins carry it to a long finish. Age five to eight years.