

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. The vines are 100% own-rooted Pommard clone.

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.

THE 2010 VINTAGE: The 2010 growing season started very slowly, with cool, damp weather that delayed bloom until early July. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. Weather continued cool through the summer and September was cool and showery. But then the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. The wines are defined by intense concentration, low alcohol, and vibrant acidity, all of which are hallmarks of ageworthy wines.

BETHEL HEIGHTS VINEYARD

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2010 PINOT NOIR • FLAT BLOCK



Certified Sustainably Grown

Harvest date: October 21, 2010

Grapes at harvest: Brix: 21.7, pH: 3.3, TA: 7.6 g/L

Finished wine: Alcohol 12.8%, pH: 3.45, TA: 6.6 g/L

Barrel aged 11 months in French oak. 57% new barrels

167 Cases produced. Bottled September 22, 2011

Suggested retail \$58.00

VINIFICATION: The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until they reached a peak temperature of 88 degrees, then three times per day during peak fermentation. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for three days, and then racked to a variety of French oak barrels. After 12 months the best barrels were selected and blended for this single-block designated wine.

WINEMAKER NOTES: Aromas of fresh raspberries, vanilla, sandalwood, and rose petals. Underlying notes of orange zest, sage and clove. Juicy raspberries on the palate with a nervy current of acidity entering early and carrying the wine through to fine grain, balanced tannins.

91 WINE ADVOCATE

“Evinces sour cherry with fresh ginger as well as orange and lemon zest. Infectiously juicy and bright; polished in texture but pointed; it delivers a vibrant finish, its fruit capped with crushed stone and mouthwatering salinity.”