

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, more 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 2011 VINTAGE: In a nutshell, this was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak delayed until early May, bloom at only 50% on the 9th of July, *veraison* just beginning in early September. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011.

Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. In the end, the long, relatively dry fall and very extended hang time led to wines of great concentration and intensity with moderate alcohol, the essential hallmarks of an ageworthy vintage.



2011 PINOT NOIR • FLAT BLOCK



Certified Sustainably Grown

Harvest date: October 28, 2011

Grapes at harvest: Brix: 22.1, pH: 3.11, TA: 8.1 g/L

Finished wine: Alcohol 12.9%, pH: 3.4, TA: 6.4 g/L

Barrel aged 11 months in French oak. 45% new barrels

429 Six-bottle cases produced

Bottled unfiltered, September 28, 2012

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 11 months the best barrels were selected and blended for this single-block designated wine.

WINEMAKER NOTES: Aromas of black currant, raspberries, and rhubarb overlaying subtle, underlying notes of tobacco, clove, and wet stone. Juicy black cherries on the palate with a nervy current of acidity entering early and carrying the wine through to fine grain, balanced tannins.