

## PINOT NOIR AT BETHEL HEIGHTS

Three-fourths of our original estate vineyard is 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) at about 520 feet elevation, slightly inclined to the south, directly above the neighboring Southeast Block. 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.

**THE 2012 VINTAGE** began slowly with a cool spring, but by late June the momentum shifted and we were tracking ten days ahead of 2011 at bloom. For the rest of the season we enjoyed warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

### 95 WINE SPECTATOR

“Glass-smooth and polished, brimming with boysenberry, plum, rhubarb pie and exotic spice flavors, coming together into a taut, medium-weight and expressive finish, persisting impressively. Drink now through 2022.” – H.S.



2012 PINOT NOIR • FLAT BLOCK

*Certified Sustainably Grown*

Harvest date: October 8, 2012

Grapes at harvest: Brix: 23.9, pH: 3.08, TA: 7.8 g/L

Finished wine: Alcohol 13.5%, pH: 3.42, TA: 5.5 g/L

Barrel aged 17 months in French oak. 50% new barrels

480 six-bottle cases produced

Bottled unfiltered, March 19, 2014

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 84 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 seven days, and then racked to a variety of French oak barrels. After 17 months the wine was racked to tank, allowed to settle for one month, and bottled in March of 2014.

**WINEMAKER NOTES:** Historically the Flat Block is the most graceful and approachable of our single block wines in its youth, and 2012 proves to be no different. The deep, red-fruited core of this wine is undeniable, but the texture and movement on the palate are the real stars. This wine should continue to improve with cellaring over the next 7-8 years.