

BETHEL HEIGHTS FLAT BLOCK

The Flat Block is a three-acre section of our Estate vineyard planted in 1979 on a flat table (hence the name) at about 520' elevation. The soil is volcanic in origin, very shallow and gravelly. The vines are 100% own-rooted Pommard selection.

For more than 20 years the Flat Block has given us exceptionally elegant wines, beautifully balanced, with a specificity of aroma and flavor unique to this place.

93 THE WINE SPECTATOR

“Ripe and vibrant, open-textured and centered on currant and plum fruit, picking up hints of wet stone and spice as the finish comes together harmoniously. Has presence and depth.”

92 THE WINE ADVOCATE

“The 2014 Pinot Noir Estate Flat Block, from vines planted back in 1979 at around 538 vines per acre, has a perfumed, floral bouquet, with crushed strawberry and redcurrant aromas that are well defined. The palate is medium-bodied with supple tannin, impressive weight in the mouth, very finessed with a crisp, quite mineral-driven finish that lingers. **There is something joyful and effortless about this Pinot Noir and it comes highly recommended.**”

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2014 PINOT NOIR • FLAT BLOCK

Certified Sustainably Grown

Harvest date: October 2nd, 2014

Grapes at harvest: Brix: 23.1 pH: 3.3, TA: 5.7 g/L

Finished wine: Alcohol 13.2%, pH: 3.5, TA 5.4 g/L

Barrel aged 14 months in French oak. 38% new barrels

300 cases produced (600 six-packs)

Bottled unfiltered, on January 19th, 2016

THE 2014 VINTAGE: This was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

VINIFICATION: All the fruit was destemmed without crushing. After a 3 day cold soak, the fermenters warmed naturally and were gently punched down twice a day at the onset of fermentation. After the fermentations had reached their peak temperatures (82-88 F), the new wine was aerated once a day, and pressed at dryness. After settling, the new wine was racked to barrels, and bottled after 14 months in barrel.

WINEMAKER NOTES: Historically the Flat Block is the most graceful and approachable of our single block wines in its youth, and 2014 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.