

LEWMAN VINEYARD

Although Bethel Heights is best known for wines from our own estate vineyards, we also enjoy making small lots of vineyard-designated Pinot Noir from neighboring vineyards in the Eola Hills, as opportunity arises.

Our next-door neighbor, Dennis Lewman, planted his vineyard in 1992, adjacent to Bethel Heights Vineyard on the South, and adjacent to Justice Vineyard on the East. Over the years, the Lewman Vineyard Pinot noir has been an important component in our Willamette Valley blend. In 2011 we liked some of the fruit from this vineyard too much to lose it in the blend, so we made this small amount of Lewman Vineyard designated Pinot noir to share with our Cellar Club.

Oregon Certified Sustainable Wine



This certification mark on our back label guarantees that the wine was made using responsible agriculture and winemaking practices. Lewman Vineyard is certified under Oregon's LIVE (Low Input Viticulture and Enology) program for adherence to internationally accepted sustainable growing practices. Bethel Heights winery's facility and processing have been certified sustainable since 2008.

BETHEL HEIGHTS VINEYARD

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2011 PINOT NOIR

LEWMAN VINEYARD

Certified Sustainably Grown

Harvest date: November 1, 2011

Grapes at harvest: Brix 21.2, pH 3.25, TA 7.1 g/liter
Finished wine: Alcohol 12.3 %, pH 3.51 TA 5.8 g/liter
Barrel aged 11 months in French oak, 50% new barrels

91 cases produced, bottled September 28, 2012

Suggested retail \$42

THE 2011 VINTAGE 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.

VINIFICATION: The de-stemmed fruit was held for 7 days in cold maceration prior to fermentation, then fermented for 8 days. The must was punched down twice per day at the onset of fermentation until it reached a peak temperature of 90 degrees. For the remainder of fermentation the wine was gently aerated, and then settled for 7 days before going into barrels.

TASTING NOTES: Heady aromas of rose, sandalwood, black pepper, violets, hazelnuts, anise and thyme. On the palate, Rainier cherries and rhubarb with a good core of acidity and fine mouth-coating tannins.