

The Libertine

The root of the word is *liber*, “free.” A libertine is one who is free of restraint, and by implication, one who engages freely in hedonistic pleasures.

The hedonistic 2009 vintage inspired a desire to make a vintage driven wine, unconstrained by the boundaries of our block designations. Bethel Heights has traditionally stayed away from stylized wines in favor of terroir or site specific wines, choosing to showcase the “where” and let the “when” be dictated by the whims of mother nature. The 2009 vintage presented us with an irresistible opportunity to make a wine we feel is representative of a “when,” a growing season that gave us lush, textured wines from places in our vineyard heretofore lost in larger blends, and has now given us reason to revisit what makes the different parts of our vineyard so special – here in the warmth of 2009 – perhaps later in the chill of 2011.

93 INTERNATIONAL WINE CELLAR

Sexy, oak-spiced aromas of raspberry, cherry and tea rose. Supple and broad on entry, then tighter in the middle, offering intense, impressively deep bitter cherry and red fruit liqueur flavors. Displays very good vivacity and clarity on the long, red fruit dominated finish.

92 WINE SPECTATOR

Ripe, focused, steely and expressive, offering a juicy mouthful of cherry, licorice, wet earth and mineral flavors that zing through the finish. This has stature and charm.

92 WINE ADVOCATE

Exotic spices, red fruits, floral notes, and sandalwood inform the nose of a sweetly-fruited, layered, nicely proportioned wine that deftly combines power and elegance.

BETHEL HEIGHTS VINEYARD
6060 BETHEL HTS RD NW
SALEM, OREGON 97304 U.S.A.
Phone (503) 581-2262
www.bethelheights.com



2009 PINOT NOIR • LIBERTINE



Certified Sustainably Grown

Fruit Source: 50% Estate, 50% Zena Crown

Harvest dates: October 2 & 13, 2009

Grapes at harvest: Brix 23.6, pH 3.28, TA 6.1 gr/liter

Finished wine: Alcohol 13.7%, pH 3.6, TA 5.5 gr/liter

Barrel aged 11 months in French oak, 50% new barrels

92 cases bottled, October 1, 2010

Suggested Retail \$ 75

VINIFICATION: All the fruit was destemmed without crushing. After a five to 8 day cold soak, the fermenters warmed naturally and were inoculated with our favorite cultured yeast. The wines were racked once before blending and bottling in October 2010.

WINEMAKER NOTES: The wine opens with aromas of raspberries, blueberries, oak spice notes, cooking chocolate, and black pepper. The palate shows juicy raspberries and blackberries with balanced acidity giving the wine focus and length. The mid-palate showcases hints of cinnamon, plum, and vanilla, carrying the wine through to a long finish.

AGEABILITY: The 2009 Pinots as a whole should age beautifully for at least ten years for those who want to see persistence of primary fruit. For those who enjoy the development of secondary character (leather, spice, and all that other fun, weird stuff), this vintage has the acidity and moderate alcohol levels to age for fifteen years. I'll be right there with you. *Ben Casteel*