

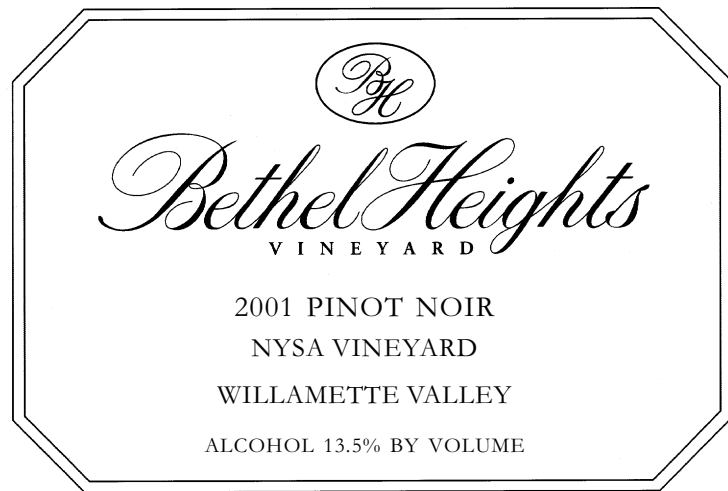
## *Nysa Vineyard*

Bethel Heights has made a Nysa Vineyard designated wine each vintage since 1998. Nysa Vineyard is located in the Dundee Hills of Oregon's Willamette Valley next to Archery Summit and Domaine Drouhin Oregon. Owned and managed by Michael Mega, it was planted in 1990 in the fashionable new dense planting style of 2400 vines per acre, compared to 540 vines per acre in a typical older Oregon vineyard. It provides Pinot noir to Ken Wright Cellars and Panther Creek as well as Bethel Heights.

The soils of the Dundee Hills, known as Jory soils, were formed from the same volcanic events as our own soils in the Eola Hills (called Nekia). However, the soils of the Dundee Hills are significantly deeper and as a result they tend to hold moisture later into the season. The wines grown there typically display more red fruit character - strawberry and raspberry - compared to the more typically black fruit character of wines grown in the Eola Hills. We have been fascinated by the ability of Pinot noir to reflect these differences so gracefully, both within our own estate vineyard and among the various appellations of the Willamette Valley.

There is a topographical map of the Willamette Valley showing the location of Nysa Vineyard, the Dundee Hills, and the Eola Hills, at [www.bethelheights.com](http://www.bethelheights.com).

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### 2001 PINOT NOIR • NYSA VINEYARD

Harvest date: October 6, 2001

Grapes at harvest: Brix : 23.2, pH: 3.21, TA: 7.0 gr/liter

Finished wine: Alcohol 13.56 %, pH: 3.56 , TA: 6.0 gr/liter

Barrel aged 10 months in 40% new oak

Bottled unfiltered in September 2002

438 Cases Produced

Suggested Retail \$ 30

**Vintage 2001** : Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively. Sunny dry weather persisted through the summer. A shot of rain in early September kept the vines healthy through a long slow ripening period. Harvest took place in early October with no rain.

**Winemaker notes:** In 2001 the fruit from Nysa was 75% Wädenswil clone, 25% Pommard clone. It was destemmed and fermented in a 5-ton temperature controlled fermenter. After primary fermentation, the new wine was pressed gently and barreled in 40% new barrels, part French oak and part Oregon white oak. This is one of the darkest, most concentrated wines we made in 2001.

**Whence the name Nysa?** A town named Nysa in the ancient near East was the original home of a Greek deity who adopted the name of the town and thus became Dionysius (Dio from Nysa), known for his love of wine.

*"A new model for Oregon pinot noir is taking shape. Single-vineyard bottlings are becoming the measuring stick by which Oregon is learning about itself. And just as growers and winemakers honed in on terroir, the region was blessed with four stellar harvests in a row, from 1998 through 2001." Wine & Spirits (February, 2002)*