

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.

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2002 PINOT NOIR • NYSA VINEYARD

Harvest date: October 6, 2002

Grapes at harvest: Brix : 23.0, pH: 3.28, TA: 6.5 gr/liter

Finished wine: Alcohol 13.3 %, pH: 3.56 , TA: 6.0 gr/liter

Barrel aged 14 months in 40% new oak

Bottled unfiltered in January 2004

117 Cases Produced

Suggested Retail \$ 30

The 2002 vintage: In many ways the 2002 vintage was quite similar to 2001; the Nysa Pinot noir was harvested on the same day in 2002 as in 2001. Bloom in mid-June under sunny skies set a moderately large crop that had to be thinned carefully. Sunny and unusually dry weather persisted through the summer.

Winemaker notes: In 2002 the fruit from Nysa was 75% Wädenswil clone, 25% Pommard clone. It was destemmed and fermented in small 1.5 ton fermenters. 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 2002.

Tasting notes: Spicy nose with anise, nutmeg and black fruit dominant. Flavors of boysenberry and red cherries in the mouth, with a hint of meat on the finish. The fruit is bright, with juicy fruit on the middle palate balanced with good acidity. Food suggestions include roast chicken and leg or rack of lamb. A good veined cheese also could be a nice accompaniment.

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.