

**PINOT NOIR IS RED**, but the color is all in the skins, and it takes a lot of work punching down the skins into the juice several times a day during fermentation to get a dark red wine. When the fruit is pressed before fermentation and the juice is fermented without skin contact, the resulting wine is a lovely shade of pink, namely rosé.

When a rosé wine is made from fully mature fruit, as this one was, the result is a bright, refreshing wine, full of complex pinot flavor.

Many people expect pink wines to be sweet, but savvy wine lovers are starting to discover that many pink wines fall into the definitively "dry" category, as does this one.

#### **FOOD RECOMMENDATIONS:**

This rosé is definitely dry, and a refreshing alternative to medium bodied white wines. Serve it slightly warmer than a white wine, ideally around 55 degrees. Enjoy rosé on the deck, with all things summer. Brie or other mild white cheeses work well, with a plate of summer fruit. Rosé works with summer grain or pasta salads. Sautéed red snapper, simply prepared, is one of many fish possibilities.

#### **Oregon Certified Sustainable Wine**



The OCSW logo on the back label of our 2011 Pinot Noir Rosé guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit [www.ocsw.org](http://www.ocsw.org).

#### **BETHEL HEIGHTS VINEYARD**

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2011 PINOT NOIR ROSÉ

ESTATE GROWN

*Certified Sustainably Grown*

Harvest date: October 31, 2011

Grapes at harvest: Brix 21.4, pH 2.82, TA 11.1 gr/liter

Finished wine: Alcohol 12.5%, pH 2.95, TA 10 gr/liter

65 Cases bottled March 12, 2012

Suggested retail \$22

**THE 2011 VINTAGE**, in a nutshell, was the latest vintage on record in the Willamette Valley. All of the principal phenological benchmarks were much later than normal: budbreak in early May, bloom at 50% on the 9th of July, *veraison* just beginning in early September. Harvest began on the 24th of October, the latest ever experienced at Bethel Heights. Underlying the lateness of everything were very cool temperatures, which had their grip on the Pacific Northwest through 2010 and 2011. Except for one hot spell in early September, temperatures rarely found their way into the '90s in 2011. But 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:** We picked one ton off of one of the oldest sections of our vineyard on Halloween. The fruit was gently pressed for 4.5 hours and then transferred to a stainless steel tank for three days to settle. Once the juice was settled we moved the juice to two barrels and inoculated with yeast. The fermentation was very cool and lasted one month. After six months we moved the wine to tank for bottling.

**TASTING NOTES:** Fascinating aromas of banana, cut grass, lemon curd, and pine. The palate features fresh strawberries and apple framed by vivid acidity, lending the wine a mineral edge that carries through to the finish.