

Bethel Heights is a family owned and operated vineyard in the Eola Hills of Oregon's central Willamette Valley. Thirty of the forty-nine acres planted are Pinot noir, including five different clones on seven different slopes. Over the years certain blocks have given us wines of distinctive character deserving special designation, most notably the **Southeast Block** and the **Flat Block**. Wines from the Southeast Block have been bottled as separate reserves since 1991.

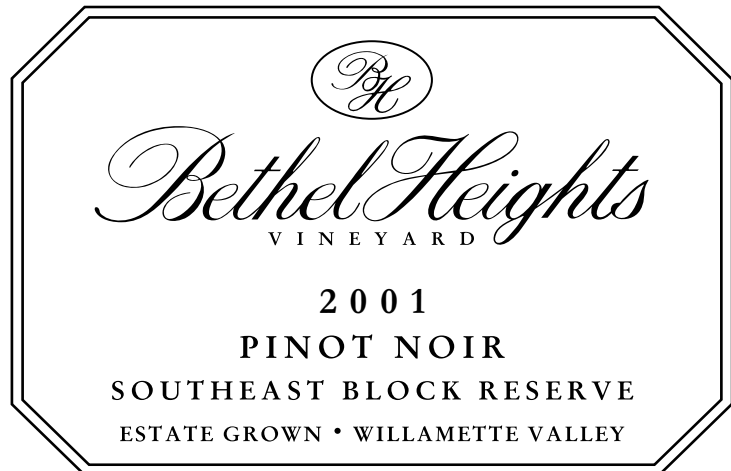
The Southeast Block is a six-acre section planted in 1979 on a south-facing slope that inclines about twenty degrees between 420 and 520 feet altitude. The vines are 100% Pommard clone, 540 vines per acre, spaced eight feet by ten feet. The vines are vertically trellised and the crop is held close to two tons per acre.

The red clay soils of the Southeast Block are volcanic in origin, about three feet deep and well drained. The mineral composition of the underlying rocks is significantly different from the neighboring Flat Block, which helps explain why these two blocks produce wines of such distinctly different character. The distinctions become increasingly apparent with age, both of the vines and the wines.

Certified Sustainably Grown: The 2000 Southeast Block Reserve Pinot Noir is certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** is a sustainable agriculture program certified under international standards of Integrated Production. For details go to liveinc.org. **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details, go to salmonsafe.org.

Winemaker: Terry Casteel
Vineyard Manager: Ted Casteel

BETHEL HEIGHTS VINEYARD
6060 BETHEL HTS RD NW
SALEM, OR 97304 U.S.A.
Phone (503) 581-2262
Fax (503) 581-0943
Website: www.bethelheights.com
Email: info@bethelheights.com



2001 PINOT NOIR • SOUTHEAST BLOCK RESERVE

Certified Sustainably Grown

Harvest date: October 6, 2001

Grapes at harvest: Brix : 24.0, pH: 3.28, TA: 6.2 gr/liter

Finished wine: Alcohol 13.9 %, pH: 3.74, TA: 5.5 gr/liter

Barrel aged 14 months in Center of France oak, 40% new

Bottled unfiltered April 17, 2003

490 Cases produced

Suggested Retail \$38

The 2001 vintage: This was a fruitful vintage (requiring severe thinning), with a dry fall, good sugars, and no disease. The young wines at time of release have pure focused fruit, excellent structure, and promise for longevity. For us they echo our 91's and 93's, which have matured into perfectly balanced elegant expressions of Pinot noir. This was our fourth dry warm fall in a row, reminding us again how beautiful September and October are in most years in the Willamette Valley.

Vinification: About 15% of the fruit was fermented whole-cluster and the rest was destemmed without crushing. Most was fermented in one-ton open bins. The wine was barreled in French oak (40% new barrels), finished malolactic the following Spring, was racked once, and bottled unfiltered.

Tasting Notes: Spicy nose of nutmeg and clove, flavors of black cherry, cola, roasted hazelnut and light roast coffee with mocha notes on the finish. Sweet with good structure through the finish, making this wine a good candidate for cellaring.