

Pinot Noir at Bethel Heights

Thirty-seven of the forty-nine acres of our original estate vineyard are planted to Pinot noir, in seven different sections. Over the years certain blocks have given us wines of distinctive character deserving special designation, most consistently the Southeast Block and the Flat Block.

The Southeast Block is a six-acre section of Bethel Heights' estate vineyard planted in 1979 on a south-facing slope that inclines about twenty degrees between 420 and 520 feet altitude. The red clay soil is volcanic in origin, about three feet deep and well drained.

The vines are 100% Pommard clone, planted on their own roots in Oregon's pre-phylloxera days. At twenty-six years old the vines are still healthy and apparently phylloxera-free. The vines are trained to a Scott Henry trellis and the crop is held close to two tons per acre.

The 2004 Vintage: Back to the classics. A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines.

Occasional fall storms created conditions for both great wines and disease pressure. Happily we dodged the worst of the late August storm. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity. (Similar to '83, '88, '89, '90.)

Certified Sustainably Grown:

Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** (Low Input Viticulture and Enology) is accredited under international standards of Integrated Production. **Salmon Safe**™ certifies farming practices that restore and protect healthy streams and rivers. For details, go to www.liveinc.org and www.salmonsafe.org.

BETHEL HEIGHTS VINEYARD

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2004 PINOT NOIR • SOUTHEAST BLOCK RESERVE

Certified Sustainably Grown

Harvest date: September 29, 2004

Grapes at harvest: Brix : 24.0, pH: 3.21, TA: 7.5 gr/liter

Finished wine: Alcohol 13.7 %, pH: 3.15, TA: 5.7 gr/liter

Barrel aged 12 months in French oak, 40% new

Bottled January 2006

142 Cases produced

Suggested Retail \$40

Making the wine: Although fruit set in 2004 was notoriously poor in many parts of the Willamette Valley, resulting in a very small crop, here in the Eola Hills bloom was more successful due to slightly different weather patterns. The Southeast Block was thinned to one cluster per shoot - half the crop removed just after bloom - to achieve the desired 2-tons-per-acre level. It was harvested fully ripe on September 29.

The wine was fermented in 5-ton open-topped fermenters. They were kept cold for five days, then slowly warmed to facilitate a spontaneous fermentation. 15% of the fruit was left whole cluster. After completion of primary fermentation, the new wine was pressed, settled overnight, then racked to French oak barrels. The wine rested for 12 months in barrel, then the best barrels were selected for this reserve bottling.

Winemaker Notes: Lush, layered and finely textured, the 2004 Southeast Block greets you with a feast of ripe raspberry, Bing cherry, plum and oak spice. The palate is full and rich, balanced with ample acidity and tannin to provide outstanding length and breadth.