

### ***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 blocks. Over the years certain blocks have consistently given us wines of distinctive character, most notably the Southeast Block and the Flat Block.

### ***The Southeast 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 29 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 2005 Vintage***

2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start (March budbreak), but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. An equal mix of bright, sunny days and cool, showery periods characterized the fall.

Although most Oregon growers would prefer no rain at all from *veraison* until harvest, in Burgundy they say a good rainstorm in early September is a basic ingredient of a great vintage, and we have seen in recent vintages that excessive heat in the fall can be more detrimental to wine quality than rain. 2005 was a classic example of rains providing balance to the fruit after a warm, dry summer; it gave us wines of moderate alcohol, medium body, supple structure, and good typicity, both of variety and place, and very good balance.

### ***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](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

### **BETHEL HEIGHTS VINEYARD**

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### 2005 PINOT NOIR SOUTHEAST BLOCK RESERVE

#### ***Certified Sustainably Grown***

Harvest date: October 12, 2005

Grapes at harvest:

Brix: 24.4, pH: 3.31, TA: 7.0 gr/liter

Finished wine:

Alcohol 14.1%, pH: 3.71, TA: 5.0 gr/liter

Barrel aged 14 months in French oak, 30% new

Bottled January 2007

221 Cases produced

Suggested Retail \$40

***Vinification:*** Twenty percent of the fruit from the Southeast Block went into the fermenters as whole clusters. The remaining eighty percent was gently destemmed into one 5-ton open-topped fermenter, and several 1.5 ton fermenters. The fruit was kept cold for five days, and then slowly warmed to facilitate fermentation. After the completion of alcoholic fermentation the new wine was gently pressed, settled for three days, and then racked to a variety of French oak barrels. After 14 months the best barrels were selected and blended for this Reserve wine.

***Tasting Notes:*** Aromas of black cherry, black pepper and cinnamon; nice underlying earthiness and tobacco. Dense blueberry flavors dominate the palate; complexing earthy character, and mouth coating tannins.

Winemakers: Terry Casteel and Ben Casteel