

THE SOUTHEAST BLOCK

The Southeast Block is a six-acre section of the Bethel Heights estate vineyard that consistently gives us wines of distinctive character. It was planted in 1979 on a south-facing slope between 420 and 520 feet elevation. The red clay soil is volcanic in origin, three feet deep and well drained. The vines are 100% Pommard clone, planted on their own roots in Oregon's pre-phylloxera days. At 30 years old the vines are still healthy and apparently phylloxera-free. The crop is rigorously thinned for optimum quality.

THE 2008 VINTAGE

2008 was a cool, classic vintage that kept us on our toes from beginning to end. A very cool spring led to a late budbreak as the vines struggled their way out of dormancy. Then, a very unusual heat event in May really got the vines rolling. Bloom came late in June, when a 102 degree day pushed all of the vines into full bloom, seemingly on the same day. Realizing that we were in for a cliff-hanger because of the late bloom, we ruthlessly thinned our vines in August. The rest of the vintage was magical, with an endless stream of sunny days stretching into late October.

2008 is a classic showcase of what Oregon wines can be under ideal conditions – wines with moderate alcohols and balancing acidity for ageability, yet with fruit concentration to please those who enjoy their wines young, or within the decade.

OREGON CERTIFIED SUSTAINABLE WINE



The OCSW logo on the back label of our 2008 Southeast Block Pinot Noir 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

BETHEL HEIGHTS VINEYARD

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2008 PINOT NOIR • SOUTHEAST BLOCK

Certified Sustainably Grown

Harvest date: October 16, 2008

Grapes at harvest: Brix: 23.2, pH: 3.37, TA: 7.2 gr/liter

Finished wine: Alcohol 13.2%, pH: 3.58, TA: 5.8 gr/liter

Barrel aged 15 months in French oak, 50% new

220 Cases produced, Bottled in January, 2010

Suggested Retail \$50

VINIFICATION: The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until we reached a peak temperature of 88 degrees, then we returned at midnight to perform a third punchdown for two days. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for three days, and then racked to a variety of French oak barrels. After 15 months the best barrels were selected and blended for this single-block designated wine.

WINEMAKER NOTE: This wine will benefit from several years of cellaring before consumption, but if you can't wait, I would recommend decanting the wine several hours prior to enjoying.

FOOD SUGGESTION: Roasted Moroccan lamb and carrots with grilled lettuce; Marilyn's recipe posted on our web site.

91 WINE ADVOCATE

"The 2008 Pinot Noir Southeast Block adds a touch of minerality to its aromatic display. It is only 13% alcohol but the amount of fruit crammed into this medium-bodied offering is striking. Savory, ripe, and balanced but only a shadow of what it will be in 4-5 years, it demands significant cellaring to display its full potential."