

BETHEL HEIGHTS 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% own-rooted Pommard clone, planted in Oregon's pre-phyloxera days.

"The roots of these own-rooted vines have grown down and explored our rocky volcanic soil for over thirty years, and in doing so have produced wines that are defined far more by their place, than by vintage or by the hand of the winemaker. Since my father first started bottling wines from the Southeast Block as single-block designates in 1991, this block has given us wines with a firm backbone combined with robust savory fruit and a deep minerality that is unique to this place."

Ben Casteel

THE 2010 VINTAGE: The 2010 growing season started very slowly, with cool, damp weather that delayed bloom until early July. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. Weather continued cool through the summer and September was cool and showery. But then the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October.

AGEABILITY: The 2010 vintage is destined to become the reference point for discussion of "cool climate, ageworthy Pinot noir." These wines are defined by intense concentration, low alcohol, and vibrant acidity, all of which are hallmarks of ageworthy wines. I think ten years is a reasonable floor for these wines. The ceiling could be unprecedented for Oregon. *Ben Casteel*

BETHEL HEIGHTS VINEYARD

6060 Bethel Heights Road NW
Salem, Oregon 97304 USA
Phone (503) 581-2262
www.bethelheights.com



2010 PINOT NOIR • SOUTHEAST BLOCK



Certified Sustainably Grown

Harvest date: October 19, 2010

Grapes at harvest: Brix: 21.4, pH: 3.253, TA: 7.2 gr/liter

Finished wine: Alcohol 12.9%, pH: 3.45, TA: 6.5 gr/liter

Barrel aged 11 months in French oak, 50% new barrels

135 Cases produced. Bottled September 22, 2011

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 they reached a peak temperature of 88 degrees, then three times per day during peak fermentation. 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 12 months the best barrels were selected and blended for this single-block designated wine.

WINEMAKER NOTES: Aromas of black cherry, black pepper, and damp forest floor, with underlying hints of wood smoke and pine resin. The palate features mouthwatering tart cherry, building towards firm, fine-grained tannins. This is the most structured of our 2010 Pinot noirs.

91 WINE ADVOCATE

"Bethel Heights' 2010 Pinot Noir Southeast Block reflects a deeper soil than that of other blocks of Bethel Heights. A maritime mingling of salt and alkali along with black tea smokiness and bittersweet floral perfume inflect dried cranberry, dried cherry and red licorice in the multifaceted nose and interactively complex palate performance of a Pinot that should remain more than merely viable over the next 8-10 years."

