

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.

“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 2012 VINTAGE began slowly with a cool spring, but by late June the momentum shifted and we were tracking ten days ahead of 2011 at bloom. For the rest of the season we enjoyed warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

93 WINE SPECTATOR

“Fresh and vibrant, glowing with black plum, blackberry, cassis and minerally spice flavors on a plush frame. Open but not heavy, showing generous intensity on the long finish. Drink now through 2022.” – H.S.

BETHEL HEIGHTS VINEYARD

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2012 PINOT NOIR • SOUTHEAST BLOCK

Certified Sustainably Grown

Harvest date: October 10, 2012

Grapes at harvest: Brix: 22.5, pH: 3.28, TA: 7.2 gr/liter

Finished wine: Alcohol 13.6%, pH: 3.48, TA: 5.5 gr/liter

Barrel aged 17 months in French oak, 50% new barrels

287 six-bottle cases produced

Bottled unfiltered, March 19, 2014

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 84 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 seven days, and then racked to a variety of French oak barrels. After 17 months the wine was racked to tank, allowed to settle for one month, and bottled in March of 2014.

WINEMAKER NOTES: Historically the Southeast Block is the most reticent of our single block wines in its youth, and 2012 proves to be no different. Black fruit and forest floor dominate the aroma and palate, snappy acidity gives the wine dimension, and a dense core of fine grain tannin gives the wine structure for ageability. This wine should continue to improve with cellaring over the next 10-12 years.