

BETHEL HEIGHTS SOUTHEAST BLOCK

The Southeast Block is a six-acre section of the Bethel Heights estate 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 old 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

ON BEING OWN-ROOTED

“With an old, own-rooted plant, the translation of what’s happening in the soil to what’s happening in your glass is completely different from a grafted vine whose head is talking through a pair of feet that don’t belong to it.” Mimi Casteel

THE 2013 VINTAGE

Through most of the growing season 2013 was on track to become another warm, early, plump vintage like 2012, but a wholly Oregon-esque weather event in the last week of September brought rain and cool and allowed the fruit to emerge at the other end with all the complexity and nuance of a classic cool, late vintage. The resulting wines are beautiful and uniquely Oregon.

BETHEL HEIGHTS VINEYARD

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



2013 PINOT NOIR • SOUTHEAST BLOCK

Certified Sustainably Grown

Harvest date: October 5, 2013

Grapes at harvest: Brix: 21.2 , pH: 3.17 , TA: 6.5 gr/liter

Finished wine: Alcohol 12.2%, pH: 3.47, TA: 5.6 gr/liter

Barrel aged 12 months in French oak, 40% new barrels

122 cases produced (245 six-bottle cases)

Bottled unfinned, September 22, 2014

Suggested Retail \$50

VINIFICATION: The fruit was all destemmed into a 30 hL upright oak tank and received an ambient temperature soak for 48 hours before fermentation began. At the onset the tank was gently punched down twice a day until it reached a peak temperatures between 84-88 degrees, then the tank was gently aerated twice a day 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 11 months the wine was racked to tank, allowed to settle for one month, and bottled in September of 2014.

WINEMAKER NOTES: This wine offers aromas of wet earth and stone and a pleasant fresh herb note over hints of blueberry, black tea and beet root. Dense black fruits on the palate with a broad, expansive texture.

This is the most brooding and reticent of our 2013 Pinots; it will benefit from eight to ten years of cellaring.