

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

THE 2014 VINTAGE

2014 was our warmest vintage on record at Bethel Heights, presenting the possibility of over-wrought wines marked by the character of the growing season, and not of the place they are grown. We made a bold, potentially risky decision to leave a larger than usual crop on the vines to slow everything down, and it paid off with beautiful, balanced wines. 2014 was a year when great wine could only be made in the vineyard.

90 WINE ADVOCATE

“The fruit here is a shade darker, maybe earthier [than the Flat Block]. The palate is medium-bodied with quite firm tannin in the mouth, linear and very focused, dark berry fruit laced with sous-bois and light spicy notes, leading to a structured finish that will probably need 2-3 years to really mellow and find its groove.”

BETHEL HEIGHTS VINEYARD

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2014 PINOT NOIR • SOUTHEAST BLOCK

LIVE Certified Sustainable

Harvest date: October 2, 2014

Grapes at harvest: Brix 23.1 pH 3.3, TA 5.7 g/L

Finished wine: Alcohol 13.0%, pH 3.5, TA 5.5 g/L

Barrel aged 17 months in French oak,

40% new barrels

250 cases produced

Bottled unfiltered, April 4, 2016

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 once a day until it reached a peak temperature between 84-88 degrees, then the tank was gently aerated once 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 17 months the wine was racked to tank, allowed to settle for one month, and bottled in April of 2016.

WINEMAKER NOTES: Aromas of blueberry, blackberry, anise, spicy arugula, and wood smoke. The palate shows fleshy blackberry flavors mingling with black pepper, dried cedar, and black currant, all against a lively backdrop of acidity and fine grain tannin. As always, the Southeast Block will reward the patient over the next 10-12 years.