

## ***Seven Springs Vineyard***

*“One of Oregon’s finest, most consistent vineyards,”* according to The Wine Advocate. There is no vineyard in the Willamette Valley more highly valued by winemakers than Seven Springs. Other vineyards may ripen their fruit earlier, but the few extra days of hang time at Seven Springs rewards you with great acid balance and focused red and black fruit.

Seven Springs Vineyard is located on the eastern side of the Eola Hills ridge about five miles north of Bethel Heights. Established in 1982, over the years Seven Springs has provided fruit to many of the finest winemakers in the Willamette Valley. For years we have admired wines from this site. 2002 was the first vintage of Seven Springs for Bethel Heights.

The block of vines from which Bethel Heights received fruit in 2004 is composed of own-rooted Pommard clone Pinot noir planted in 1989. The elevation of this southeast facing block is approximately 500 feet. The soil is volcanic, currently classified as Jory series.

### ***Certified Sustainably Grown***

Seven Springs Vineyard follows sustainable agricultural practices as certified by LIVE Inc and Salmon Safe™.

**LIVE** is accredited under international standards of Integrated Production.

**Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details go to [www.liveinc.org](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

BETHEL HEIGHTS VINEYARD  
6060 BETHEL HTS RD NW  
SALEM, OREGON 97304 U.S.A.  
(503)581-2262 Fax (503)581-0943  
Website: [www.bethelheights.com](http://www.bethelheights.com)  
Email: [info@bethelheights.com](mailto:info@bethelheights.com)



2004 PINOT NOIR • SEVEN SPRINGS VINEYARD

*Certified Sustainably Grown*

Harvest date: October 4, 2004

Grapes at harvest: Brix: 25, pH: 3.22, TA: 7.8 gr/liter

Finished wine: Alcohol 14.2%, pH: 3.7, TA: 5.0 gr/liter

Barrel aged 10 months in French oak, 25% new barrels

200 cases produced, bottled September, 2005

Suggested Retail \$ 40

***The 2004 Vintage:*** A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines. Occasional fall storms created conditions for both great wines and disease pressure. Happily we dodged the worst of the late August storm. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity. (Similar to '83, '88, '89, '90.)

***Vinification:*** Most of the fruit was destemmed, but 20% was left whole cluster. Fermentation started spontaneously after a five-day cold soak. The wine was barrel aged 10 months and racked only once just prior to bottling.

***Tasting Notes:*** Aromatically this is typical Seven Springs, a seamless intermingling of primary raspberry and blueberry against an earthy, brambly background with hints of spicy clove, currant, anise, oak spice, pomegranate, dusty red cherries. Lush entry on the palate; fresh raspberry flavors develop into stonefruit in the mid-palate. Well-integrated oak spice and firm but balanced tannins round out the wine.