

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 2006 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 and www.salmonsafe.org.

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2005 PINOT NOIR ♦ SEVEN SPRINGS VINEYARD

Certified Sustainably Grown

Harvest date: October 17, 2005

Grapes at harvest: Brix: 24, pH: 3.31, TA: 8 gr/liter

Finished wine: Alcohol 13.8, pH: 3.57, TA: 6.1 gr/liter

Barrel aged 14 months in French oak, 50% new barrels

95 cases produced, bottled January, 2007

Suggested Retail \$ 50

The 2005 Vintage: 2005 was the coolest vintage that we have had in Oregon in quite a while. It got off to a very early start, but the weather turned cool and rainy in late spring and early summer, leading to a reduced crop due to poor set. An intensely warm mid-summer followed. An equal mix of bright, sunny days and cool, showery periods characterized the fall. 2005 was a classic example of fall rains providing balance to the fruit after a warm, dry summer; it gave us wines of moderate alcohol, medium body, supple structure, good typicity of variety and place, and very good balance.

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.