

*The West Block* at Bethel Heights Vineyard (formerly called the Wädenswil Block) is a five-acre section of our estate vineyard planted primarily with UCD Clone 1A, commonly known in Oregon as one of the Wädenswil clones. Planted in 1977 on their own roots, these are the oldest Pinot noir vines at Bethel Heights.

**Wädenswil clones:** Originally from Burgundy, the Wädenswil clones are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago. The Wädenswil clone at Bethel Heights is a late ripener, usually harvested about ten days after the more widely planted Pommard clone. It also tends to have higher acidity, bigger clusters and smaller berries - hence darker color - than the Pommard.

In our warmest vintages when late harvest allows the Wädenswil clone to achieve maximum flavor development it yields exceptional stand-alone wines of distinctive character. To date there have been six vintages in which select barrels of the Wädenswil have been bottled as separate block-designated Reserve wines: 1992, 1995, 1998 - 2002.

### ***Certified sustainably grown.***

Certification of Bethel Heights' estate grown wines is provided by LIVE Inc and Salmon Safe™. **LIVE** is a sustainable agriculture program certified under international standards of Integrated Production. For details go to [www.liveinc.org](http://www.liveinc.org). **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details, go to [www.salmonsafe.org](http://www.salmonsafe.org).

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2002 PINOT NOIR • WEST BLOCK RESERVE

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

Harvest date: October 17, 2002

75% Wädenswil clone, 25% Dijon clone 114

Grapes at harvest: Brix : 25.0, pH: 3.2, TA: 7.0gr/liter

Finished wine: Alcohol 13.7 %, pH: 3.58, TA: 5.4 gr/liter

Barrel aged 13 months in Center of France oak, 30% new

162 Cases produced

Bottled unfiltered, January 2004

Suggested Retail \$38

**Vintage 2002:** The 2002 growing season proved to be one of the longest and warmest in the last decade. The resulting wines are among the most generous we've seen since the warm vintages of '90, '92 and '94, with very ripe flavors, rich textures and considerable structure.

**Winemaker notes:** In 2001 when we changed the name of this wine from Wädenswil Block to West Block it wasn't just to make it easier to pronounce. It meant we were approaching the winemaking somewhat differently. The **2002 West Block** is still made primarily from fruit of the old Wädenswil clone vines, but also includes small amount of Dijon clone 114, adding roundness to the middle palate and complexity to the flavors and aromas, while maintaining the distinctive character of the Wädenswil clone.

"An amazingly fruity wine that delivers fleshy, yet jaunty flavors. Quite satisfying today, it has good structure for ageing, and would be well worth waiting a few years to see where it goes." Oregon Wine Report