

The West Block at Bethel Heights Vineyard includes a five-acre section planted 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 wines of distinctive character.

Dijon clones: The West Block also includes plantings of some of the more recently arrived Dijon clones of Pinot noir. In 2004 we blended the Wädenswil with about 25% Dijon clone 114, planted in 1996, adding roundness to the middle palate and complexity to the flavors and aromas, while maintaining the distinctive character of the Wädenswil clone.

Certified Sustainably Grown:

Bethel Heights' estate grown wines are certified sustainably grown by LIVE Inc. and Salmon Safe™. **LIVE** (Low Input Viticulture and Enology) 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.

BETHEL HEIGHTS VINEYARD

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2004 PINOT NOIR ♦ WEST BLOCK RESERVE

Certified Sustainably Grown

Harvest date: October 5, 2004

Grapes at harvest: Brix: 23, pH: 3.22, TA: 7.0 gr/liter

Finished wine: Alcohol 13.7 %, pH: 3.52, TA: 5.8 gr/liter

Barrel aged 13 months in French oak, 40% new

Bottled January, 2006

174 Cases produced

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: The fruit was gently destemmed and cold soaked for five days prior to fermentation, then inoculated with proprietary yeast from Burgundy and fermented quite hot in small 1.5 ton bins. Aged thirteen months in French oak (30% new barrels).

Winemaker notes: Lovely perfumed nose, round succulent entry, great intensity and extraction. Raspberry, black cherry and wood spice fill the palate and ample acidity carries the wine to a long, lingering finish.