

BETHEL HEIGHTS WEST BLOCK

The heart of the West Block of Pinot noir at Bethel Heights Vineyard is a five-acre section of Wädenswil clone vines 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 of Pinot noir are named after the viticulture experiment station in Wädenswil, Switzerland where they were indexed before coming to the United States many years ago. There are at least two Wädenswil clones commonly known in Oregon. The clone planted at Bethel Heights is officially designated UCD Clone 1A.

Our Wädenswil clone 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. Over the years the Wädenswil clone has helped define the character of our Estate Grown Pinot Noir. In vintages when late harvest allows the Wädenswil clone to achieve maximum flavor development, it yields exceptional wines of distinctive character, and then we select a few barrels for a block-designated wine.

THE 2010 VINTAGE: The 2010 growing season started very slowly, with cool, damp weather that delayed bloom until early July. Yields were lower than in typical years, due in part to early season weather conditions and also due to very aggressive crop thinning to compensate for the late start. Weather continued cool through the summer and September was cool and showery. But then the skies cleared and a perfect Indian Summer carried the fruit to ideal maturity late in October. The wines are defined by intense concentration, low alcohol, and vibrant acidity, all of which are hallmarks of ageworthy wines.

BETHEL HEIGHTS VINEYARD

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2010 PINOT NOIR • WEST BLOCK



Certified Sustainably Grown

Harvest date: October 20, 2010

Grapes at harvest: Brix: 21.5, pH: 3.16, TA 7.5 gr/liter
Finished wine: Alcohol 12.8%, pH: 3.31, TA: 6.45 gr/liter

Barrel aged 11 months in French oak, 50% new

132 Cases produced, bottled September 22, 2011

Suggested Retail \$50

VINIFICATION: The fruit was de-stemmed before the five-day cold soak. At the onset of fermentation, the fermenters were punched down twice a day until they reached a peak temperature of 88 degrees, then three times per day during peak fermentation. The wine was gently aerated for the remainder of fermentation. After the completion of alcoholic fermentation the new wine was lightly pressed, settled for three days, and then racked to a variety of French oak barrels.

WINEMAKER NOTES: The wine opens with aromas of cherry, strawberry, preserved lemon and wet stone, with underlying hints of balsam and cinnamon. Flavors of red cane berries with hints of anise and cola over racy acidity, building towards fine grain tannins.

91 WINE ADVOCATE

"Alluringly scented with iris and violet as well as dark cherry and blackberry that then inform a silken-textured palate. The tart edge one expects from this vintage and sub-region is here in spades, despite the extra textural allure; and a saliva-stimulating combination of salt and iodine brings this to a rousing conclusion that practically compels the next sip."